

THE NATIONAL Provisioner

Volume 99

Meat Packing and Allied Industries

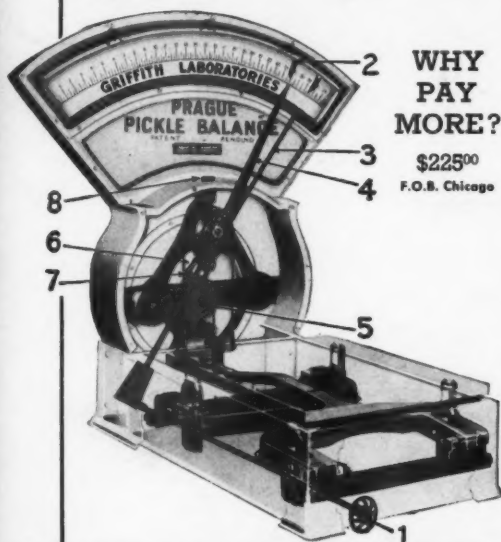
Number 13

SEPTEMBER 24, 1938

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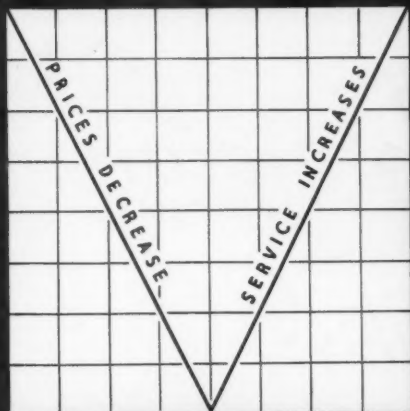
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The National Provisioner

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



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In this Issue

	Page
MODERN SAUSAGE DEPARTMENT.....	9
What Up-to-Date Layout and Equipment Will Do	
SURVEYING THE PACKER OUTLOOK.....	15
Features of Institute Convention Program	
PACKERS' TAX COSTS.....	17
How One Packer Solved Tax Problem	
LIVESTOCK SUPPLY PROSPECTS.....	38
Larger Hog Runs and Favorable Cattle Situation	
MAKING STEAM LARD.....	19
Materials Used and Methods of Handling	
MEAT PLANT REFRIGERATION.....	21
Lesson 7 in a Course for Workers	
MEAT PLANT LABORATORY.....	16
Nitrite in Curing Sausage Meat Is Chemist's Problem	
NEW TRADE LITERATURE—Points for Buyers.....	47
UP AND DOWN THE MEAT TRAIL.....	43, 45
News of 40 Years Ago	
Happenings 25 Years Ago	
News of Today	

Classified Advertisements will be found on page 52.
Index to Advertisers will be found on page 54.

★

IN EVERY ISSUE

MARKETS	Page		Page
Provisions and Lard.....	25	Hides and Skins.....	36
Tallow and Greases.....	33	Livestock Markets.....	38
Vegetable Oils.....	35	Closing Markets.....	37
MARKET PRICES—			
Chicago Markets.....	48, 50	Cash and Future Prices.....	31
New York Markets.....	50	Hides and Skins Prices.....	37
PROCESSING PROBLEMS.....	19	CHICAGO NEWS.....	43
REFRIGERATION.....	21	NEW YORK NEWS.....	45
FINANCIAL.....	23	RETAIL NEWS.....	46



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SAYS HORACE W. DIAMOND, CHIEF CHEMIST
OF DIAMOND CRYSTAL SALT CO., INC.



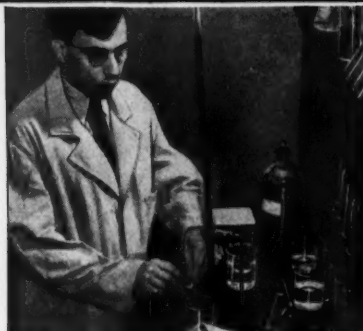
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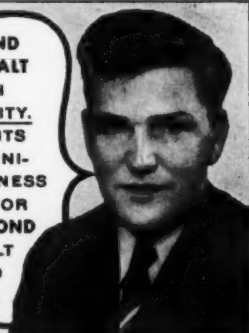
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THE NATIONAL PROVISIONER

SEPTEMBER 24, 1938

*The Magazine of the Meat
Packing and Allied Industries*

Features of a Modern SAUSAGE DEPARTMENT

What Up-to-Date Layout and Equipment Will Do for a Packer

MODERNIZING of the sausage manufacturing department in a meat packing plant often presents some interesting problems, particularly when high processing efficiency and low production costs are primary requirements.

It is not only a question—when undertaking rehabilitation work—of obtaining additional capacity without encroaching on other departments, which may also be approaching capacity operations and

therefore have no space to spare. The sausage department must be in an advantageous position in relation to cutting and trimming rooms and coolers, from which raw materials are secured, and to the shipping room to which finished products are eventually transported.

Then there is the problem of coordinating equipment to the space available and the production ca-

NEW IDEA IN SAUSAGE DEPARTMENT LAYOUT

Combination curing cooler and grinding room in rehabilitated sausage department of Jacob Dold Packing Co., Buffalo, N. Y. Room is held at a temperature of 36 to 38 degs. F. It has shown high economy in refrigeration and cost of handling meats.



capacity desired, and of keeping handling costs at a minimum by straight-line production.

Modernization Problems

In many meat packing plants the sausage manufacturing department is sandwiched between coolers and other processing departments, and expansion of floor area is often practically impossible without new building construction. Under such conditions, and when the department cannot be shifted conveniently to another location in the plant, much ingenuity must be exercised in planning the modernization work to secure the results desired.

Attention should be directed toward selection of modern, high capacity equipment to replace outmoded and obsolete machines, employment of new processing methods, rearrangement of overhead rails and the relocation of various rooms in the department to secure more convenient working conditions and speed up handling of both raw materials and finished products.

Saving Floor Space

Modern refrigerating principles can be applied to save floor space. It is possible, for example, by using air-conditioning units to combine sausage meat curing and grinding in one room, saving both floor space and the labor of handling. Employment of an air-conditioned smoked meat hanging room enables size of smokehouse alley to be reduced.

Use of cages for handling sausage from the stuffing tables through the various succeeding processing operations is frequently a means of increasing capacity by providing a greater area of unobstructed floor space. Even a shifting of the relative position of stuffer and stuffing table (as explained farther along in this article) is a contribution to greater labor efficiency and accordingly to greater capacity.

Therefore, even though additional floor space for the sausage department is not always available, some packers have secured the desired results—greater capacity and lower production costs—by intelligent use of the modern facilities available.

There are probably no two packing-house sausage departments that are similar, laid out alike, or in which rehabilitation can be handled in an identical

manner. However, outstanding rehabilitation jobs always are of interest to the packer, for whether or not the general methods employed can be applied in his plant, details of construction, layout and equipment that can be used advantageously in any case usually are used.

Dold Makes Innovations

In the class of outstanding rehabilitation jobs completed recently should be included the sausage department in the plant of the Jacob Dold Packing Co., Buffalo, N. Y. This is particularly true in respect to the highly efficient layout, innovations in refrigeration employed and modern processing equipment installed.

Sketch plan of the modernized department on this page brings out these points. Hog cutting room and beef offal coolers, it will be noted, adjoin the sausage department. Floors are of brick in the combination curing cooler and grinding room, stuffing room and smoking and cooking room. Elsewhere they are of smooth concrete. Walls are of smooth plastered cement. After stuffing the sausage is handled through all subsequent processing operations and into

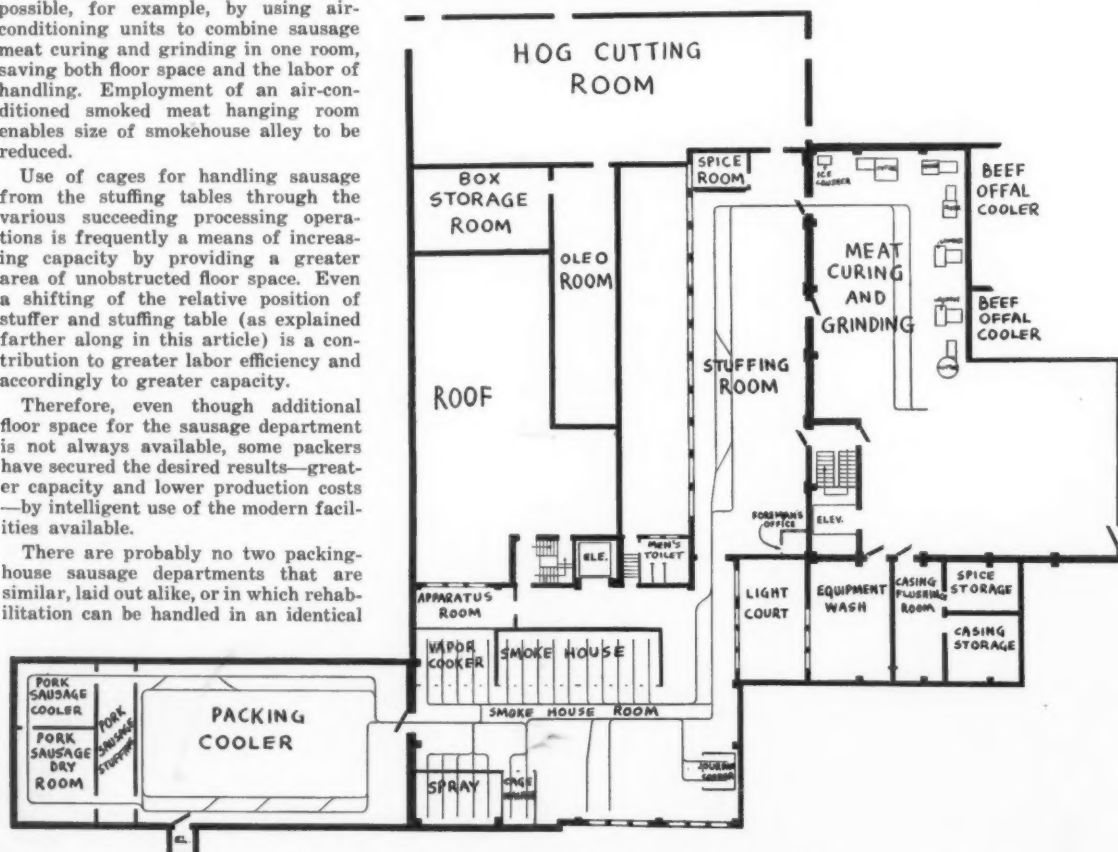
the cooler on cages. Capacity of the department is 150,000 lbs. per 48-hour week.

Two innovations in refrigeration practice have been worked out which, judging from results being obtained, will very probably be applied in other packing-house sausage departments. These are the combination grinding and curing room, and the low temperature pork sausage division.

Curing and Grinding in One Room

As mentioned previously, sausage meat is cured and ground in one room, known as the sausage curing and cutting room. This is air-conditioned with a unit cooler, a temperature of 36 to 38 degs. F. and a relative humidity of 80 per cent being maintained automatically.

This room is L-shaped, the air conditioning unit being installed at the angle, with the air outlets directed to circulate the chilled air in two directions. Conditions of temperature and humidity are surprisingly uniform in all portions of the space. Operations of curing and cutting therefore might be performed in any location in the room.



EFFICIENT LAYOUT FOR SAUSAGE DEPARTMENT

In addition to careful planning to secure straight line production, two features of unusual interest have been incorporated in the rehabilitated Dold sausage department—the combination curing cooler and grinding room and the low temperature sausage division. Ample facilities in the way of elevators and chutes are provided for transporting raw materials and finished products to and from the department.



1—SAUSAGE STUFFING ROOM

Four 500-lb. stuffers are in use. Combination meat curing and grinding cooler is behind partition at left. Rails lead to smoking and cooking room in rear.

As a matter of convenience and to secure high labor efficiency, however, cutting and grinding equipment has been installed in a rather compact group along two walls. Remainder of room is given over to curing and space for handling trucks into and out of the stuffing room and to and from the curing section.

Saves Space and Labor

This idea of a combination curing cooler and cutting room has worked out very satisfactorily and, according to Dold executives has resulted in a considerable saving in both floor space and in labor required to handle both uncured and cured sausage meats to and from

3—COOKING AND SHOWERING

Vapor cooker, at right, has a capacity of 15 cages. Cooking is done at 180 degs. F. Showers are of the perforated pan type. Cage cleaning is done in washer at left.

the cutting and grinding machines. The effects on cure and on finished products are indistinguishable from those obtained when curing cooler and cutting and grinding department were housed in individual rooms.

It might naturally be expected that there would be a considerable increase in the temperature of this room during the clean-up period, when considerable quantities of hot water are used. Careful observation has shown that while the room temperature may increase to not over 40 degs. F. during or immediately following cleaning, temperature of the meat in cure is not appreciably increased. Room temperature quickly returns to normal after cleaning is completed and the water on floor and equipment is quickly evaporated.

The room is equipped with overhead rails which connect with the rail system in the stuffing room. These are used to hang heavy product to cure overnight before smoking. Sausage stuffed late in the afternoon, too late to be smoked that day, is also stored overnight in this curing and grinding room.

Pork Sausage Methods

Packers and sausage manufacturers have considered that a temperature of



2—AIR CONDITIONED SMOKE- HOUSES

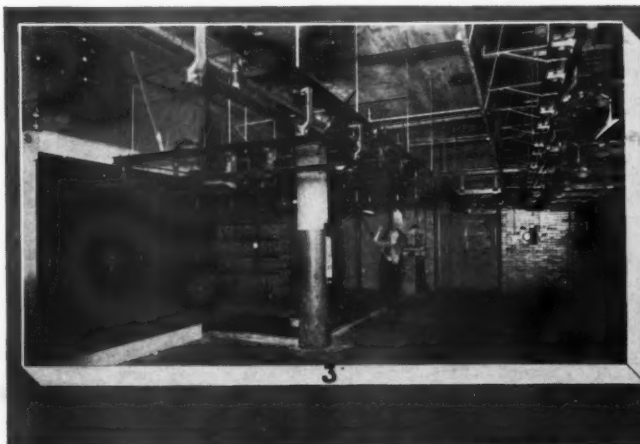
Room has 10 rails and a capacity of 30 cages. A relative humidity of about 30 per cent is maintained, dry bulb temperature being held at about 160 degs.

50 degs. F. is as low as can be used efficiently in a sausage stuffing room. At temperatures much below this, it has been thought, dexterity of workers is decreased, there are complaints from employees and production efficiency suffers. However, in the rehabilitated sausage department at the Dold plant pork sausage is being stuffed and linked at a temperature of 36 to 38 degs. F., with no apparent loss in labor efficiency at the stuffing table and no complaints from the women linkers.

Three rooms—a stuffing room, drying room and storage cooler—comprise the sausage block of the sausage department. These adjoin the sausage pack-

4—FINISHED PRODUCTS COOLER

Temperature of 50 degs. F. and relative humidity of 50 per cent is maintained here. Cooler adjoins cooking and smoking room and pork sausage division.



fresh condition and—of equal importance—color and general appearance is all that could be desired. In the opinion of Dold executives a set-up of this kind provides perfect conditions for the manufacture and handling of pork sausage, and they are very well pleased with the exceptional results they have been able to obtain in their new pork sausage department.

Straight Line Production

Care used in planning the new sausage department to secure straight line travel of product from curing cooler and grinding room to packing cooler, and to facilitate prompt handling of both raw materials and finished products, is evident from a study of the floor plan shown on page 10.

At only one point—doorway between stuffing room and cooking and smoking room—is there any possibility of confusion and delay in handling. It is the intention to eliminate this "bottle neck" by installation of another rail. This will extend through doorway for entire length of stuffing room, and will connect with the rail system in this latter location, as well as with the rail leading to sausage meat curing and grinding room. A contemplated future improvement is air-conditioning of the stuffing room.

Stuffing Room Layout

Three elevators connect sausage department with other floors of the plant, and there are direct connections from the department to the hog cutting room, beef offal cooler and shipping room. Truck wash room, casing cooler and casing flushing room adjoin combination curing cooler and grinding room. An elevator is located conveniently for handling spices and casings from lower floor to spice and casing storage rooms.

Four 500-lb. stuffers and stainless steel stuffing tables are installed in

stuffing room—a long, comparatively narrow space in which an abundance of natural light is received through skylights and windows along one side. Overhead rails connect stuffing room with smoking and cooking room.

Stuffers and stuffing tables are installed in a line parallel with stuffing room side walls. Stuffers are placed at sides of tables instead of at their ends—an arrangement that has been found convenient for workers and efficient from the volume per worker standpoint.

The overhead rail system was planned so that filled or empty cages may be transferred readily from one rail to the other. There never is any confusion or loss of time, therefore, in placing empty cages in position for the linkers, or in removing loaded cages from stuffing room to smoking and cooking room.

Linkers work on both sides of stuffing tables. Those stationed opposite stuffer, in addition to linking, place the linked sausage on sticks and hand them on to the cages. Stuffers are placed between stuffing tables and the wall dividing stuffing room from curing and grinding room. They are, therefore, in a convenient location for filling. Three doors have been provided in the wall, so that each stuffer is reached by a short travel from any point in the curing and grinding room. Cages are all of the nesting type and when empty occupy little rail space.

Smoking Equipment and Methods

Both large and small sausage is smoked in an air-conditioned smoking room equipped with 10 rails and having a capacity of 30 cages. This house is similar in construction and operation to others of this carrier type which have been described from time to time in THE NATIONAL PROVISIONER. Temperature, humidity and air movement are controlled automatically and can be varied at will. Having determined the exact conditions necessary to produce desired smoking results, it is possible to duplicate these conditions from day to day and turn out regularly product which is uniform in color and shrink.

This smokehouse, like all others of this type, is only one story high. Smudge pot in which the smoke is produced and fan, smoke filters and control instruments are installed in two rooms to the rear of the house. In the Dold plant the smokehouse is operated at a dry bulb



SMOKEHOUSE APPARATUS

Sawdust burner is installed in room at right and fans, filters, etc. at left. This type of equipment is very economical in use of sawdust.

ing cooler and are air-conditioned by one unit cooler, installed and operated so that two-thirds of the chilled air from the unit is delivered to the drying room, one-sixth to the stuffing room and one-sixth to the holding cooler. A temperature of 36 to 38 degs. F. is maintained in drying room and holding cooler.

Keeping Product in Condition

It is advantageous to evaporate the moisture adhering to pork sausage as quickly as possible after stuffing. As soon as a cage of product has accumulated at the stuffing bench, therefore, it is run into the drying room. A rather high air velocity is maintained here, and the excess moisture is removed in about one hour. As soon as the product is dry it is moved into the pork sausage holding cooler.

Pork sausage is a highly perishable product, and the advantages of producing and holding it under low temperature are obvious. Under conditions of production and storage in the Dold plant product is maintained in strictly

CONTRIBUTED THEIR IDEAS

Men who had a part in designing the new department (left to right): Tom Wonnacott, sausage department foreman; George Flood, plant supervisor; W. B. Hazel, plant chemist; L. F. Young, master mechanic; C. I. Elliott, engineer, Carrier Corporation; Howard Bilger, plant superintendent.





A recent installation in the plant of E. Kahn's Sons Co., Cincinnati, Ohio

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Whether your output is 150 pounds or 6,000 pounds per hour, the U. S. Heavy Duty Bacon Slicer is a profitable installation that will help your business grow. It's the most economical method of sanitary slicing, which shingles perfect slices directly onto the conveyor.

One outstanding feature is that bacon does not have to be *sharp* frozen; 32 to 35 degrees F. being the ideal temperature.

This means less loss from shrinkage of bacon, which also retains its natural color and "bloom"; fat does not separate from lean; slices will not crack when

folded into packages and you can maintain a healthier working temperature for the operators.

Slice Bacon on the Bias

By using a simple new attachment, you can slice thin "skippy" bellies on the slant, increasing the width of slices approximately 45%.

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An interesting U. S. Slicer, designed for small space. Change instantly from slicing bacon any thickness to slicing dried beef $\frac{3}{8}$ " at a speed of 400 slices

per minute. All slices neatly stacked for easy wrapping.

Successful performance records of U. S. Heavy Duty Units now in use by progressive packers should interest you. This data and new catalog on modern slicing equipment sent on request to U. S. Slicing Machine Co., La Porte, Ind.

★Note—Hundreds of U. S. Heavy Duty Units have been installed to date by large and small packing plants, making the Bacon Slicing Department a real Mecca for visitors.

See our Exhibit at Institute of American Meat Packers Convention, Drake Hotel, Chicago, October 21 to 25-

(ADVERTISEMENT)

temperature of 160 degs. F. and a wet bulb temperature of 120 degs. F., indicating a relative humidity of slightly more than 30 per cent. A wet and dry bulb recording thermometer installed at one end of smokehouse is the guide by which the smoker maintains the desired conditions of temperature and humidity within the house.

Only one attendant per shift is required to smoke all sausage produced and to turn out product that is surprisingly uniform in appearance. The house requires little attention, it is said, once the control instruments are adjusted and set. The occasional addition of a small quantity of sawdust to the smudge pot is the only operating labor required in addition to placing cages of product in the house and removing them. The smoker can easily attend to the operation of the house, it is pointed out.

Showering and Cooking

Cooker adjoins smokehouse. This is of the vapor type, heat being supplied by steam coils in a reservoir under the cooker floor grating. Cooker is maintained automatically at a temperature of 180 degs. F. It is equipped with three rails and has a capacity of 15 cages. A canopy connected to a duct and a fan exhausting outside of building keeps smoking and cooking room free of smoke and vapor.

Pan showers are installed. These are a series of perforated stainless steel pans, installed above the shower rails, into which showering water is run. This type of shower has shown a considerable economy in the use of water compared with spray head showers, the saving averaging close to 40 per cent in the Dold plant.

An inclosed spray type cage washer, four open, steam-heated cooking tanks and a Jourdan cooker adapted for coloring product while hanging on cages are included among the other equipment in the cooking and smoking room.

Packing Cooler

Storage and packing cooler adjoins cooking and smoking room and is reached through a door in the wall dividing the two rooms. A unit cooler installed here maintains a temperature of 50 degs. F. and a relative humidity of 80 per cent. Equipment in this room, in addition to the air conditioning unit, consists of product racks and stainless steel packing tables. A chute and an elevator, operating only through edible departments of the plant, connect this packing cooler with the shipping room.

This rehabilitation job was largely one of rearranging departments and equipment to secure greater processing and handling efficiency. Few new processing and handling tools, with the exception of those installed in the smoking and cooking room and the air conditioning units, were required to provide the desired increase in capacity. One new stuffer was purchased and another may be added later. Otherwise, with the ex-

ceptions previously noted, no further changes or additions of new equipment to the department are considered necessary.

The department was planned and laid out by Daniel Worcester, of the Worcester Tram Rail Co., Boston, Mass. The following firms supplied equipment:

John E. Smith Sons Co.—Sausage manufacturing equipment.

Carrier Corp.—Air conditioning units and air conditioned smokehouse.

Buffalo Forge Co.—Unit heaters.

Jourdan Process Cooker Co.—Cooker.

Worcester Tram Rail Co.—Overhead rails, cages, vapor cooker and cooker and smokehouse doors.

MEAT SCHOOLS UNDER WAY

Meat cookery schools, designed not only to direct the attention of consumers to meat, but to instruct housewives in its correct preparation and in foods to use in conjunction with it, are now under way. These schools, conducted by the National Live Stock and Meat Board as one method of meat education, opened their 1938-39 schedule on September 12 in Waterbury, Conn., and Carroll, Ia.

CONVENTION Number

COMplete official report of the 33rd annual convention of the Institute of American Meat Packers, including proceedings, description of exhibits and other events—fully illustrated—will appear in the Official Packers' Convention Number of THE NATIONAL PROVISIONER following the convention.

Extra copies of this Packers' Convention Number must be ordered in advance. Price, single copies, 75c each. Five copies or more, 50c each.

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407 So. Dearborn St., Chicago.

Please send me, postpaid, copies of the Official Packers' Convention Number of THE NATIONAL PROVISIONER.

Name

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City

Remittance enclosed.

During September and October there will be 23 schools in 11 states. Last year schools were held by the Board in 97 cities, with attendance of three-quarters of a million women. It is expected to better the record this year. This branch of meat education carries the story of meat and its preparation directly to those persons most interested as the meat buyers of the family—namely, the housewives.

Surveys conducted by the Board among homemakers from coast to coast to determine what these women want to know about meat indicate the wide scope of facts desired, including factors associated with quality in beef, pork, lamb and veal; identification of meat cuts; value of meat for children; comparative food value of lower-priced and select meat cuts; weight-reducing on a meat diet; the kind of meat cuts best prepared by roasting, broiling, and other methods; proper temperatures for cooking various meats; foods to serve with various meat dishes; how to stretch the meat dollar, etc.

With four days of well-planned instruction in each school, all of the above topics and many others are given full consideration. The stage of each cooking school auditorium is transformed into a kitchen and, in this year's program, the housewife audience actually sees the preparation of 54 different meat dishes during the four sessions and learns the whys and wherefores for every cooking step. In addition to the meat dishes, 22 dishes are prepared with lard.

The Board's cooking school lecturers give every possible aid to the housewife in her problems of planning the meal correctly around meat. As each meat dish is prepared, the housewife learns the vegetables, salads and other foods served with it to best advantage. In each city the school is sponsored by a leading newspaper which carries articles by the lecturer concerning meat and meat cookery previous to and during the school sessions. Each housewife attending is given 101 tested recipes for meat and other foods, as well as charts showing wholesale and retail cuts of beef, pork, lamb and veal.

PACKER SERVICE AWARDS

Workers who have completed 25 and 50 years' service in the meat packing industry will be presented with silver and

gold service awards at the thirty-third annual convention of the Institute of American Meat Packers, to be held at the Drake Hotel, Chicago, October 21 to 25. The buttons awarded this year are of a new design. Silver and gold lapel buttons will be given the men and the women's awards will be pins in the same design, shown herewith.



PACKER'S OUTLOOK TO BE SURVEYED AT CONVENTION

WHAT is the outlook for hog marketings during the coming year? Will cattle supplies be larger or smaller? What is the probable trend of live stock and meat prices? How will the general business outlook affect meat prices? Can we expect any general improvement in exports during the coming year?

Answers to these and other questions will be given at the thirty-third annual convention of the Institute of American Meat Packers, to be held at the Drake Hotel in Chicago, October 21 to 25. The session devoted to the outlook will be on Tuesday afternoon, October 25. In addition to discussions of the future trends in livestock supplies, there will be discussions dealing with the outlook for business in general.

Livestock Outlook

The outlook session of the convention, always an important feature of these gatherings, will bring a new personality to discuss "The Outlook for Supplies of Livestock." This subject, which is of paramount importance to everyone in the meat packing industry, has been ably handled at previous conventions by C. A. Burmeister, senior agricultural economist of the division of livestock, meats and wool of the U. S. Bureau of Agricultural Economics, and by C. L. Harlan, principal agricultural statistician of the division of crop and livestock estimates of the same Bureau, who is dis-

cussing another important subject on this year's convention program.

This year the livestock outlook will be covered by Preston Richards, senior agricultural economist of the division of statistical research of the same Bureau. Mr. Richards is new to Institute conventions, but he is no stranger to the livestock and meat industry. His work in the Bureau of Agricultural Economics deals almost entirely with the study of livestock conditions, including preparation of the Bureau's outlook reports on hogs, cattle, sheep and lambs and wool. He has been largely responsible for the preparation of the reports on hogs, cattle, sheep and lambs and wool which are released each month by the Bureau.

He was born on a farm in Missouri, and was graduated from the University of Missouri in 1927. He was an instructor in agricultural economics at the University of Missouri from 1927 to 1930, and has been with the Bureau of Agricultural Economics since early in 1931.

New Type of Retail Outlet

A new type of retail store during the last few years has made its entrance into the food field. Its size and nature, its methods of doing business, its large scale merchandising programs, all have been described in its name—the Super Market. These super markets are springing up all over the country. They have become a successful innovation in



STATUS OF THE SUPERMARKET

W. H. Albers, of Albers Super Markets, Inc., president of the Super Markets Institute, and retail expert, will tell about supermarket developments.

the retail grocery and meat trade, and are receiving much attention from all members of the food field.

The importance of these new type stores, what they might mean to future trends in retail merchandising, and the influence they now bear on present selling principles, will be outlined in a discussion of "The Status of the Super Market" by W. H. Albers, of Cincinnati, O., president of Albers Super Markets, Inc.

(Continued on page 47.)



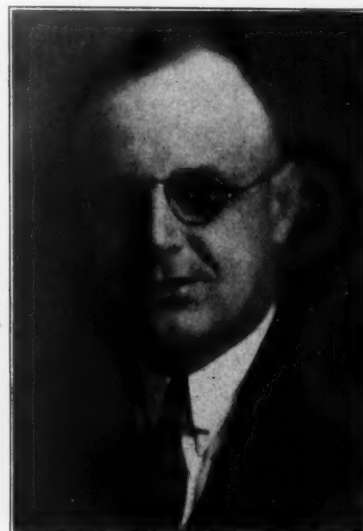
LIVESTOCK OUTLOOK

Preston Richards, of the Division of Statistical Research, U. S. Bureau of Agricultural Economics, will discuss the outlook for supplies of livestock.



CHANGING LIVESTOCK MAP

C. L. Harlan, of the Division of Crop and Livestock Estimates, U. S. Bureau of Agricultural Economics, will talk on changing trends of livestock production.



COOPERATION

C. L. Farrington, Indianapolis, Ind., president of the National Live Stock Exchange, will discuss ways that packers and commission men can cooperate.

Maintain Quality ... Increase Sales of Your Bacon with **AVENEX**

**Retards Rancidity
Improves Keeping
Quality of the Fat
Helps Retain the
Fresh Smoked
Flavor**

■ Avenex will definitely improve the keeping quality of bacon and help to retain its fresh smoked flavor. Avenex should be used as a part of the ingredients in the dry cure of fancy bacon.

The loss of the fresh smoked flavor and the development of rancidity in bacon is a serious problem throughout the year.

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Please send us a sample of Avenex with full instructions for its use in the curing of bacon.
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MEAT PLANT LABORATORY

Amount of Nitrite Used in Curing Chopped Meat

By JEAN E. HANACHE

SAVINGS made possible in the meat packing plant by an efficiently operated chemical control laboratory, cost of equipment and operation of such a laboratory and the working procedure and duties of a chemist were discussed in the three foundation articles of this series. (These articles appeared in THE NATIONAL PROVISIONER of August 6 and 20 and September 3, 1938.—ED.)

Specific subjects which can be handled adequately only by the trained packing-house chemist will be taken up in three additional articles, the first of which relates to the use of nitrite in sausage manufacture.

It is now well known that the formation of a pink color in cured meat is a chemical reaction between the hemoglobin (blood pigment) of the meat and the nitrite of the curing ingredients. As in all other chemical reactions between two substances, a certain weight of hemoglobin requires a definite corresponding weight of nitrite to form the pink nitrosohemoglobin.

Calculating Nitrite Needed

The chemist can determine how much protein there is in a certain kind of meat. From this he can calculate the hemoglobin present. Knowing the necessary weight relationship between hemoglobin and nitrite to cure all the meat, he can calculate how much nitrite is needed for a given quantity of chopped meat.

This figure turns out to be $\frac{1}{4}$ to $\frac{1}{2}$ oz. of sodium nitrite for 100 lbs. of meat, the variation being caused by the difference in kind, age and quality of animals from which the meat comes.

Thus it can be seen that limiting the allowable sodium nitrite to $\frac{1}{4}$ oz. per 100 lbs. of meat is justified. However, as a matter of safety for the ultimate color stability of the meat, nitrate of soda should be used with the sodium nitrite. This nitrate is gradually converted to nitrite in the cure.

Why Nitrate Is Used

Reason for using the nitrate is that some factors may cause part of the nitrite to disintegrate before formation of the desired cured red pigment has taken place, and the nitrite derived from the nitrate will take up the work of the lost nitrite, any excess remaining in the meat.

In practice it has been found that the rate of conversion of nitrate to nitrite is very uncontrollable. Many dominant factors play an important part in that conversion, such as the number and kind of bacteria, temperature of chopping and mixing, temperature and time of holding in cure, seasonal changes, etc.

One or all of these factors may cause a uniform and systematic nitrate-to-nitrite conversion, or may effect a partial or complete transformation of nitrate to nitrite. At times one or more of these factors may bring on a disintegration of the nitrite into some gaseous form which is easily dissipated.

Nitrite Strength Varies

Curing tests have been made with mixtures of beef and pork, and it has been found that an average of 100 to 120 parts per million of sodium nitrite are consumed in the cure, this amount of nitrite representing total nitrite derived from either nitrite or nitrate added, or both.

Here it may be added that if potassium nitrite, potassium nitrate or nitrate of soda are used with or in place of sodium nitrite, certain definite amounts of these ingredients should be used, according to their equivalent strengths. The strength of each, which is equivalent to 100 to 120 parts per million of sodium nitrite, is as follows:

1 oz. nitrate of soda (Chili saltpeter) equivalent to 0.812 oz. sodium nitrite.

1 oz. potassium nitrate (India saltpeter) equivalent to 0.618 oz. sodium nitrite.

1 oz. potassium nitrite is equivalent to 0.812 oz. sodium nitrite.

Factors Causing Change

During certain seasonal changes some difficulty may be encountered in keeping the nitrite content of the finished product within the 200 parts per million set by the federal meat inspection regulations. One of the causes enumerated, such as excessive warming of the meat, may bring about wholesale nitrate-nitrite conversion. As soon as this is discovered the amount of sodium nitrite should be reduced gradually until the trouble is corrected. However, this correction should be only temporary, and as soon as the cause is removed the original formula should be adopted.

It should always be remembered that government regulations limit the use of nitrite to $\frac{1}{4}$ oz. per 100 lbs. of meat, whether the nitrite is used alone or in combination with nitrate. Content of nitrate is limited to $2\frac{1}{4}$ oz. per 100 lbs. of meat.

Some curers are of the opinion that the limitation of 200 parts per million of nitrite in the finished product is applicable only when sodium nitrite is used. This is not the case. An excess of nitrite, no matter whether derived directly from sodium nitrite or from the conversion of nitrate of soda or potassium nitrate, if used, constitutes a violation.

(Continued on page 23.)

PACKERS' TAX COSTS

How One Packer's Plan Solved a Tax Problem

PACKERS must begin NOW to earn employment merit ratings which will entitle them to later reductions in unemployment compensation tax rates.

As was pointed out in the Sept. 17 issue of *THE NATIONAL PROVISIONER*, only by cutting to a minimum the drain of unemployment benefit payments from their separate reserve accounts, or by establishing other good records for stability of employment, can packers hope to obtain reductions in rates below the 3 per cent tax on payrolls they now are paying.

Is it practical to cut down labor turnover in the meat packing plant, where the needs for labor vary with seasonal and shorter-term changes in livestock supplies? Will the expense of keeping employees "doing something," and changes in plant routine which an employment stabilization policy may entail wipe out any possible saving in unemployment compensation taxes?

These are questions which every packer, knowing his own conditions and situation, must settle for himself.

One Packer Solves Problem

The experience of one packer, located in a state where an unemployment compensation law has been in effect for several years, indicates that employment can be given greater stability, labor turnover reduced, future unemployment tax rates lowered and labor utilized more efficiently through a definite, practical plan to achieve these ends.

As a result of this packer's system—which is not "make-work" in any sense, and which increases rather than decreases labor efficiency—the company expects its state unemployment compensation tax to fall to 1 per cent on payrolls in 1939, and even lower in subsequent years. This means that its reserve account has been built to a level which could have been attained only by holding unemployment benefit withdrawals to a low figure.

The company adopted its policy when the state law went into effect, and has followed it ever since. Company executives first attended a "school" at which the state's unemployment compensation law and problems arising under it were studied. Equipped with this background, executives were able to develop a plan adapted to the firm's needs, and to carry out the necessary educational work among foremen and supervisory employees.

Keystone of the plan is the maintenance of a labor clearing house—the employment manager—who controls available labor and shifts workers from place to place in the plant to meet needs. The foremen request labor from him, and inform him of any excess they may have.

Labor Clearing House

Any employees not needed in regular departments are not ordinarily laid off, but go into the "utility gang"—a group which can do anything or go anywhere in the plant. It may work as a unit, or be split into smaller groups to fill in departments where a sudden need for labor develops. Movements of the gang are directly controlled by the employment manager.

New employees taken on when plant labor needs are high go into the utility gang, and the older employees are distributed among the departments needing men. Usefulness of employees who have worked in this gang is increased considerably, since they are able to fit in almost any place in the plant without preliminary instruction.

How Work Is Planned

The gang's work in loading hides may be cited as an instance of how such a group can be used to cut down labor turnover and promote efficiency. In former years hide loaders were hired for 4 or 5 days and then laid off; in some cases men were laid off one day and new ones hired for other plant jobs on the next.

Under the present system the employment manager plans WHEN hides are to be loaded, and he has the utility gang available for that purpose on that day. Fertilizer loading is planned and carried out in the same way.

One factor which makes it easier to reduce labor turnover is that seniority among employees is on a plant basis rather than a departmental basis. When a labor surplus develops, skilled employees drawing over 65 cents an hour are permitted to transfer to other jobs at lower rates. However, the status of employees drawing less than 65 cents an hour is determined entirely on a plant seniority basis.

Hire Students In Summer

The system also utilizes inter-departmental transfers wherever possible. No new employees are hired unless they are needed, and until the employment manager has first determined that no excess labor is available in the organization. *There is a reason for every man added to the payroll and for every one dropped.*

The company makes a practice of hiring students each summer for extra labor needs. Students, hired as such, are not eligible under the law for unemployment benefits, and cannot draw upon the company's reserve when they leave to return to school. The company requires students to state the name of the school they will attend in the fall before it will hire them.

Advantages of the Plan

Success of the company's plan can be seen in the record of withdrawals from its reserve account for unemployment benefits. The company normally employs around 1,400 persons. From July 1, 1936, to January 1, 1938, only \$95 was paid out of its reserve. Payments during the first half of 1938—when 74 employees drew benefits—totaled \$3,133, or only a small percentage of the reserve already built up.

While the company has endeavored to lower the tax cost of unemployment compensation by stabilizing employment, it also safeguards its reserve in other ways.

Workers drawing benefits are reemployed as soon as possible. Heaviest payments from the company's reserve were made during the first months of 1938, and have since ceased, as workers have been reemployed. Since the average payment per benefit recipient was about \$42, it is believed that the average length of time each worker received benefits (after the waiting period) was 3 to 4 weeks.

Benefit Claims Checked

The state furnishes the employer with information on all claims made against its account by former employees. The company has found it worth while to check these claims, and thus be in a position to stop any unwarranted withdrawals from its reserve. Under the law, benefits are not paid when the employee is discharged for misconduct connected with his work, voluntarily leaves his employment without good cause or fails to seek or accept suitable work.

Laws of the different states contain many intricate provisions which the employer must understand and consider in safeguarding his own interests. Among these might be mentioned the problems of partial benefits, claims by former employees later employed by another firm and claims on employment loss through labor disputes.

The prospective rewards and penalties in connection with unemployment compensation should be great enough to induce every packer to make a study of his own state law and his situation, and to determine his policy upon completion of the study.

ESTIMATED FARM INCOME

Total 1938 cash income from farm products marketed and from government subsidy payments will reach approximately \$7,500,000,000, according to estimates by the U. S. Bureau of Agricultural Economics. This compares with \$8,600,000,000 in 1937, \$7,944,000,000 in 1936, and the 1932 low of \$4,328,000,000. Gross farm income for 1938, including both cash income from marketings and government payments, in addition to the value of goods consumed on the farm, is estimated by the bureau at \$8,750,000,000. The corresponding figure for 1937 was \$10,003,000,000.

"When I come to town...will YOUR ham
GO TO TOWN?"



SURE IT WILL...

IF it can stop the eye of the hurrying shopper.

IF it has sparkle and glamour that fit into the spirit of the season.

IF it looks like a gift . . . Retailers just naturally will display it right out in front.

How to capture this eye appeal so important to Christmas profits?

One tested way is—"Cellophane" cellulose film.

Increasingly each year, actual performance is proving that hams in special Christmas wraps of "Cellophane" win better Christmas display and sell faster.

Want ideas? We'll gladly help you plan a Christmas package for your ham. No obligation. Just write to "Cellophane" Division, Du Pont, Wilmington, Delaware.

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PROCESSING POINTS

for the trade

Making Steam Lard

I.

Although lard may be rendered in several ways, much of that produced in the United States is the result of cooking the fats by direct contact with steam. The product is known as steam lard and is deliverable on the Chicago Board of Trade as prime steam lard when made in accordance with the following specifications:

"Standard prime steam lard only may be delivered on future contracts for lard and shall be solely the product of the trimmings, and other fat parts of hogs, rendered in tanks by the direct application of steam, and without subsequent change in grain or character by the use of agitators or other machinery, except as such change may unavoidably come from transportation. It must have proper color, flavor and soundness for keeping, and no material which has been salted shall be included.

"The name and location of the renderer, and the grade of the lard, and the month and the year in which the lard has been made shall be plainly branded on each package at the time of filling. Each tierce shall be properly filled, and must be new, sound and well-seasoned, reasonably free from dirt and stain, and hoops reasonably free from rust."

Steam lard is usually processed further before it is packaged for sale to consumers.

Materials and Handling

Both killing and cutting fats are used in lard manufacture. Killing fats are hot fats removed on killing floor and cutting fats come from pork cutting department. Among killing fats are gut fat, ham facings, bung fat, caul fat, ruffle fat, leaf scraps and heads. Shoulder and ham trimmings, belly trimmings, fat backs, leaf scraps, clear plates and neck and back bones are among the cutting fats.

Fats for lard making should be handled and rendered with as little delay as possible. The longer the fats are held before rendering, the higher will be their free fatty acid content. Refrigeration only retards development of free fatty acids in raw materials but does not stop it. While percentage of acid in lard fats may be only around .1 to .2 per cent during first two or three days they are held, it mounts rapidly to .5 or .6 per cent within an additional few days.

Steam lard is produced in vertical cylinders made of heavy steel. Rendering tanks are subject to considerable corrosion and for this reason are made

of heavy material to postpone replacement and provide a good margin of operating safety. They should be inspected frequently.

Rendering Tank Described

The tank's depth is usually a little over twice the diameter. A tank of convenient size for average plant has a diameter of 6½ ft., a depth of 14 ft., and the cone is 30 in. deep. The head of the tank is dished and provided with a charging manhole.

It is now the practice to suspend tanks beneath the loading floor with a neck projecting from dished head up through an opening in the floor. A space is left open around the neck to minimize corrosion and vibration. Rendering tanks are sometimes covered with about 2 in. of insulation to cut down heat loss and make working conditions more tolerable.

The rendering tank has a cone-shaped bottom ending with a quick-opening 12-in. gate valve. A 2-in. slush cock is placed about 6 to 10 in. above bottom of cone and 1½-in. steam inlets on both sides of the bottom of the cone. Tank is fitted with a draw-off cock a little over one-third the distance above bottom of the shell, another 8 to 10 in. higher and 6 to 8 in. to the left, and sometimes a third. Cocks are located so that all lard can be drawn off without any tank water.

Steam Lines and Equipment

Rendering tank steam line is provided with a reducing valve to cut the steam to pressure used in rendering. A safety

relief valve is placed on rendering tank to relieve pressure if the reducing valve fails. There is a control valve in steam line to each tank for turning steam off and on. Between this valve and the rendering tank is located a check valve to keep tank contents from backing into the steam line if the steam pressure drops.

Steam inlets in bottom are also connected with a hot or cold water line through which water can be injected for raising the lard level. Cooking vapors are carried off from head of the tank through a 2-in. line equipped with a gate valve, a 2-in. relief valve, a petcock and in some instances with a pressure gauge. The 2-in. gate is used to control escape of steam and vapors from rendering tank during cooking.

Tanks should be kept thoroughly washed out so they will be absolutely clean and sweet. When rendering operations start, a few heads, or any other kind of bones, are placed in the bottom of the tank, to prevent material to be cooked from packing close to the bottom and later causing difficulty in removal of contents or of tank water.

Charging the Tank

Tank is then filled a third full of cold water and additional cold water is kept running in and out all during the operation of loading. There is always danger of a tank being filled too full through carelessness. By filling the tank one-third full of water at the start and keeping this quantity of water in the tank all during the loading, the danger is rendered less frequent. If tank should be filled too full, one-third water which has been added can be removed and thus leave plenty of room for condensation during cooking.

Cold water running in and out during the operation of loading keeps material cool and floats the various particles apart, thus obviating danger from packing. Packing must be avoided as it prevents the heat of cooking from reaching the fat quickly enough.

Tank is filled within 2 ft. of top with materials to be rendered. Fat is then covered with water and steam turned on. When water is boiling, it is removed through the slush cock at the bottom of the tank. This parboils the charge and removes any blood or adhering foreign matter from material being cooked. It is also thought by some that parboiling helps produce a much better flavor in lard.

Editor's Note.—Further operations in manufacture of steam lard will be described in an early issue of THE NATIONAL PROVISIONER.

LIVER LOAF

Liver loaf is a "best seller" at any season of the year.

Directions for making this attractive item have been prepared by THE NATIONAL PROVISIONER, including suggestions for packaging in various forms.

If you want a copy, fill out and mail the following coupon:

The National Provisioner
407 So. Dearborn st., Chicago, Ill.
Please send me instructions for making
and packaging liver loaf.

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(Enclosed find 10c in stamps.)



AT FIRST AVE. and 45th ST. THEY DO IT *this way*

Temperatures do not get a chance to go wrong in boiling and smoking "Certified Cooked Hams"...

AT First Ave. and 45th St., in the heart of Manhattan's packing-house district, stands one of Wilson & Co.'s New York plants. Here "Certified Cooked Hams" are primed for metropolitan kitchens. And here Taylor helps certify the flavor which has made these hams famous.

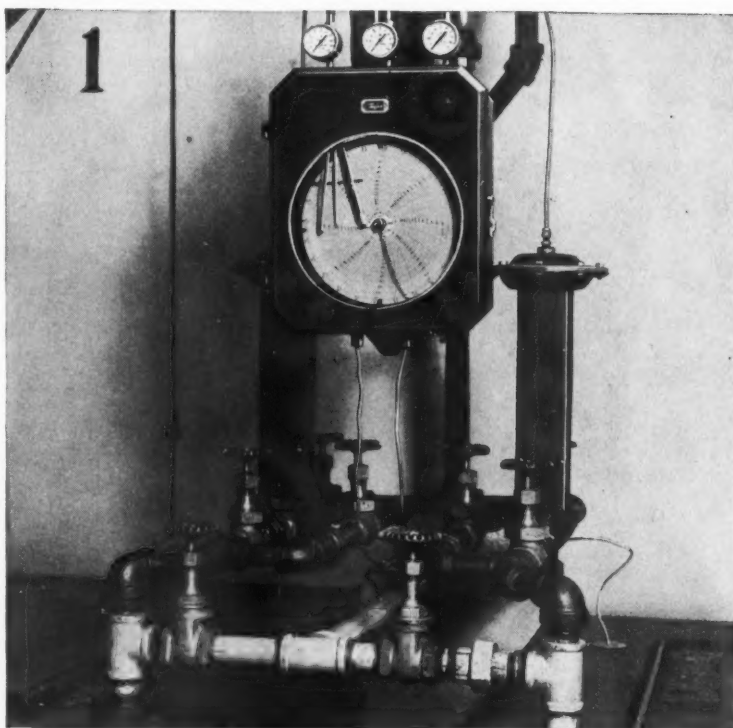
In the ham boiler section, Taylor Fulscope Recording Controllers stand guard over five ham boilers. Automatically, these controllers maintain temperatures at correct levels. Their precise control prevents shrinkage. It also makes certain that every batch is properly boiled according to schedule.

WRITING THE STORY OF SMOKEHOUSE TEMPERATURES

When the hams leave the boilers, they're still not through with Taylor. After cooling, into the smokehouse they go. And there Taylor Recording Thermometers keep tabs on temperatures. On easily read charts these instruments write down the answer to whether smokehouse temperatures are right or wrong at any given instant. They provide invaluable information for present and future operations.

HERE MAY BE THE FIRST STEP TO BIGGER PROFITS

Looking after ham boiler and smokehouse temperatures is only one way in which Taylor serves the meat industry. In plants everywhere, you'll find that Taylor Systems indicate, record and control variables throughout the pro-



cessing of meat and meat products.

To take the first step towards learning more about these Systems and how they may make surprising differences in the uniform quality of your products and the size of your profits, see a Taylor representative. Or write Taylor Instrument Companies, Rochester, N. Y. Plant also in Toronto, Canada. Manufacturers in Great Britain—Short & Mason, Ltd., London, England.

ONE OF THREE Fulscope Controllers in Wilson's ham boiling section. These controllers automatically regulate and record temperatures for five ham boilers. They help prevent shrinkage, make sure that every batch of "Certified Cooked Hams" is properly boiled.

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**TEMPERATURE, PRESSURE, FLOW
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REFRIGERATION

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MEAT PLANT REFRIGERATION

A Complete Course for
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Prepared by—

The National Provisioner

LESSON 7

Transfer of Heat

H EAT is transmitted from one body to another in three ways—convection, conduction and radiation. The first two play a very important part in every packinghouse refrigeration problem. The natural laws governing the latter—radiation—are not well known and the theory is quite involved. There are, however, many natural manifestations of the effects of radiation.

Transfer By Convection

Heat transmission by convection occurs through the medium of air currents. When air is chilled and circulated in a cooler, products in the room are lowered in temperature by the air currents. Direct expansion coils in a curing cellar cool the air in contact with them, and cuts being cured are lowered in temperature from contact with the cold circulating air. Rooms are heated by radiators, the convection currents serving to distribute the air throughout the space.

Local winds, the warm Gulf Stream and the operation of a warm air furnace are practical examples of heat transfer by convection. When a mass of air is heated in a furnace the air molecules absorb energy from the heat of the fire and acquire more rapid motion. The heated mass of air, occupying a volume larger than prior to being heated, becomes lighter and hence rises. Such a continuous process results in the familiar warm convection currents.

Conduction Transfer

In transfer by conduction the heat travels through an object or, when two bodies are in contact, from one body to the other. One end of a glass rod may be heated to a white heat before any appreciable difference in temperature is felt at the other end. In the case of

wood, heat is conveyed through it so slowly that even though one end of a short piece is burning the other end is cool.

On the other hand, heat conduction by most metals is comparatively rapid. When the end of an iron bar is heated the molecules in the heated end vibrate rapidly and collide with cooler and slower moving molecules. This process is continued as long as the iron is being subjected to heat until the entire bar becomes hot. When the vibration of the molecules becomes sufficiently rapid the iron liquifies.

Not all solids behave like wood and glass. Iron, copper, aluminum and most other metals conduct heat rapidly. Solids which are good conductors of heat are also good conductors of electricity. Consequently it may be assumed that the agent involved in the conduction of heat is the same as that influencing the conduction of electricity.

This agent has been identified as the negative electron. Substances such as wood and porcelain, which are both good heat and electrical insulators, have their negative electrons tied up tightly with the parent atom so that they cannot wander.

Transfer By Radiation

Radiation is distinguished from the other two methods of heat transfer in that the heat is carried in all directions by the ether waves. The earth receives its heat from the sun. Distance from the earth to the sun is 93,000,000 miles, this space being practically devoid of matter. Temperature in the space between the earth and the sun varies from 100 degs. F. to 150 degs. F. below zero, yet the surface of the earth warms up when the sun's rays strike it and cools off when the sun sets.

Every object radiates heat. This radiation may be detected by the so-called magnetic waves. Radio waves, X-ray waves and visible light are electromagnetic in character. Whenever radiant heat is absorbed by the body, molecules of the skin are agitated violently and the sensation of heat is transmitted to the brain. Thus heat manifests itself to the human body only when the radiation is absorbed. Radiation varies as the fourth power of the temperature of the object.

A simple calculation shows that the radiant energy from the sun striking the roof of the average size house is equivalent to 69 h.p., with a recovery apparatus only 75 per cent efficient. This means that, regardless of weather conditions, more than 10 times enough heat is radiated to the roof of a house

each day to furnish all of the heat, light and power required by the average family. The light sensitive cell, popularly known as the "electric eye," is the initial development in the art of perfecting an apparatus for the recovery of this sun energy.

The capacity of an object to absorb radiant heat is the ratio of the heat absorbed to the entire radiation received on the surface of the body. The black body absorbs all of the radiation received. Its absorption capacity, therefore, is 1. Bodies with high reflecting capacity, such as polished steel or silver, have correspondingly small absorption capacity and radiating power.

Lesson 8 will discuss "A CUBIC FOOT OF HEAT."

COMMUNITY LOCKER PLANT

The first charter in Tennessee for a cooperative community refrigeration unit has been granted to the Donelson Locker Refrigeration Plant. A plant in Gallatin, Tenn., is operating on a co-operative basis, but it was financed by a local creamery. The Donelson enterprise is the first in the state to be chartered under the cooperative corporation laws. It will provide 300 individual refrigeration lockers at an estimated cost of \$10,000. All of the lockers have been subscribed for and 130 paid for in advance. The plant will provide for cutting and curing of beeves, lambs and other animals that individual members may select for slaughtering. It was predicted at least fifty such plants would be established in Tennessee within the next two years. Meats will be subjected to a temperature of 10 deg. F. below zero until frozen and then brought up to 10 deg. F. above zero and kept there until members take them out.

LOCKER PLANT NOTES

George Hathaway plans to install a cold storage locker plant with 200 lockers at Lowell, Ind.

Henry Lunde, Lake Crystal, Minn., has installed locker plant of 200-locker capacity in his Sanitary Meat Market.

Kampfer Bros., Albany, Ore., are planning a locker plant having 600 lockers.

Cold-Keep Storage, Inc., Shelbyville, Ind., recently opened, will accommodate 1,000 lockers.

Operators of some 300 Iowa locker plants cooperated in preparing a model



Executive
"Profitable as an
Investment"



Engineer
"Maintains Maximum
Efficiency Always"

BOTH agree on the merits of UNITED'S B. B. (Block Baked) Corkboard — the Executive knows that once UNITED'S is installed, there are no ultimate insulation failures to spoil products . . . no resultant temperature variations, thus keeping refrigeration costs to a minimum,— the Engineer, when specifying UNITED'S knows that "Block Baked" means a superior corkboard of greater moisture-resistant qualities, longer life, and a higher insulation efficiency.



If planning a new installation or modernization of old, a UNITED'S engineer will gladly confer with you. Your inquiry invited.

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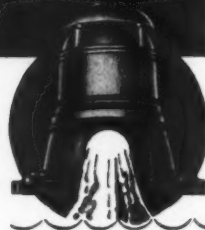
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WITH a capacity of 18,000,000 gallons daily, three Layne designed, drilled, and turbine pump equipped wells now serve the Brunswick Pulp and Paper Company's newly erected Brunswick, Georgia, plant. These Layne wells were successfully passed through, and cemented against, bad water formations,—a task that required much skill and care. Special equipment was necessary to core through hard limestone formations for the setting of full size, 3/8 inch thick by 18 inch diameter, welded continuous steel casings. The casings were then cemented at the bottom to the Eocene formation.

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LAYNE

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*For Municipalities, Industries,
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plant on the Iowa State Fair grounds at Des Moines.

W. R. Whitaker & Co., Cookeville, Tenn., has opened a cold storage and locker unit.

George Dirkes, meat dealer of Fairfield, Mont., recently installed a cold storage locker plant.

REFRIGERATION NOTES

Meat curing and storage plant at Natchez, Miss., was recently approved by WPA.

Fire recently damaged the Mercersburg Cold Storage plant, Mercersburg, Pa.

Milton Cold Storage Plant, Marlborough, N. Y., is adding a large freezing room.

Tallahassee, Fla., is planning a meat abattoir which will include a cold storage system. Cost of the project is estimated at \$61,000.

Lightner Ice & Cold Storage Co., Claremore, Okla., is remodeling a building for installation of an ice and cold storage plant. A locker plant of 300 lockers will be included.

A company to be incorporated as the Hardin Ice and Cold Storage Co., Inc., East Hardin, Ill., is planning erection of a \$250,000 cold storage plant in that city. The plant will include approximately 500 lockers for individual storage of meats and other foods.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, Sept. 21, 1938, or nearest previous date:

	Sales.	High.	Low.	Close.
Week ended	Sept. 21.	Sept. 21.	Sept. 21.	Sept. 14.
Amal. Leather...	500	2 1/4	2 1/4	2 1/4
Do. Pfd.	100	16	16	17 1/2
Amer. H. & L.	3,200	3 3/4	3 3/4	3 3/4
Do. Pfd.	400	22 1/2	22 1/2	22 1/2
Amer. Stores	900	7	7	7
Armour Ill.	11,500	5 1/4	5	4 3/4
Do. Pr. Pfd.	500	42	42	45
Do. Del. Pfd.	100	101 1/4	101 1/4	100 3/4
Beech-nut Pack.	110
Bohack, H. C.	2
Do. Pfd.	14
Chick. Co. Oil.	400	14 1/4	14 1/4	13 1/4
Childs Co.	3,400	8 3/4	8 3/4	7 1/2
Cudahy Pack.	700	14 1/4	14 1/4	14
Do. Pfd.	58
First Nat. Strs.	1,400	30	30	30 1/2
Gen. Foods	6,800	35 1/4	34 3/4	32 1/2
Do. Pfd.	200	113 3/4	113 3/4	113 3/4
Gildden Co.	4,000	21	20 1/2	19
Do. Pfd.	100	44	44	46
Gobel Co.	1,000	2 1/4	2 1/4	2
Gr. A&P 1st Pfd.	100	120	120	121 1/2
Do. New	355	51	51	50
Hormel, G. A.	110	21	21	21
Hygrade Food.	300	1 1/4	1 1/4	1 1/4
Kroger G. & B.	5,100	16 1/4	16 1/4	16 1/4
Libby McNeill	1,150	6 3/4	6 3/4	6 3/4
Mickelberry Co.	700	3 1/4	3 1/4	3 1/4
M. & H. Pfd.	29	3	3	3 1/4
Morrell & Co.	36 1/2
Nat. Tea	1,100	3 1/4	3 1/4	2 3/4
Proc. & Gamb.	2,800	53	52	52 1/2
Do. Pfd.	350	116 1/4	116 1/4	117 1/4
Rath Pack.	24 1/4
Safeway Strs.	1,700	17 1/4	17 1/4	16
Do. 5% Pfd.	76
Do. 6% Pfd.	100	85	85	85
Do. 7% Pfd.	200	96	96	100
Stahl Meyer	1 1/4
Swift & Co.	7,100	18	17 1/4	18
Do. Intl.	1,350	27	27	26
Truist Pork	8
U. S. Leather.	900	5 1/4	5 1/4	4 3/4
Do. A.	700	9 1/4	8 3/4	8
Do. Pr. Pfd.	70 1/4
Wesson Oil	1,200	31 1/4	31 1/4	29
Do. Pfd.	79 1/4
Wilson & Co.	3,200	4 1/4	4 1/4	4
Do. Pfd.	200	40	40	39 3/4

Week Ending September 24, 1938

FACTS ABOUT CANNED MEATS

Facts about canned meats and all other canned foods have reached an audience of 125,000 business men, housewives, school children, college students and food dealers since the American Can Co. instituted its Canco speaking service in 1935.

The company started its speaking service several years ago as a result of requests from trade and consumer organizations interested in knowing facts about canned foods; today the requests are coming in eight months faster than the service can take care of them. Many of the requests come from groups of men—30,000 of whom have already gathered at Rotary, Kiwanis or other service club luncheons to hear the story of canned foods.

Each group is addressed according to its own educational interests. Women's clubs and similar consumer organizations are told "The Story Behind the Label" and about "Miracles in Food," which deal with the nutritive and sanitary aspects of canned foods and are intended to dispel the few remaining unfounded prejudices against them.

Student groups of high school and college age listen attentively to talks on the romance of the great canning industry, or jot down notes on "Facts Every Buyer Should Know." None of the lectures is commercial in any way and all are approved by boards of education for school presentation. Canco literature offered free at all lectures bears approval of the council on foods of the American Medical Association.

The speaking service also reaches a great many trade groups—men who want to learn more about canned foods so that they can sell them more intelligently and, therefore, sell more of them. Before such groups, the lecturer emphasizes the point that salesmen should stress quality and taste features of their merchandise, rather than price, and gives helpful and practical advice on merchandising of canned foods.

FREE NITRITE IN MEAT

(Continued from page 16.)

Conversion of nitrate to nitrite may continue during the storage of the finished product, especially if the store-room does not have the proper air circulation and temperature control, or some warming during the succeeding handling may bring about the same condition. Analysis has shown that the nitrite content, at times, almost doubles itself.

The fact to be kept in mind at all times is that there is a definite combining weight of nitrite with hemoglobin, and that any nitrite above this amount will be detectable as free nitrite in the meat.

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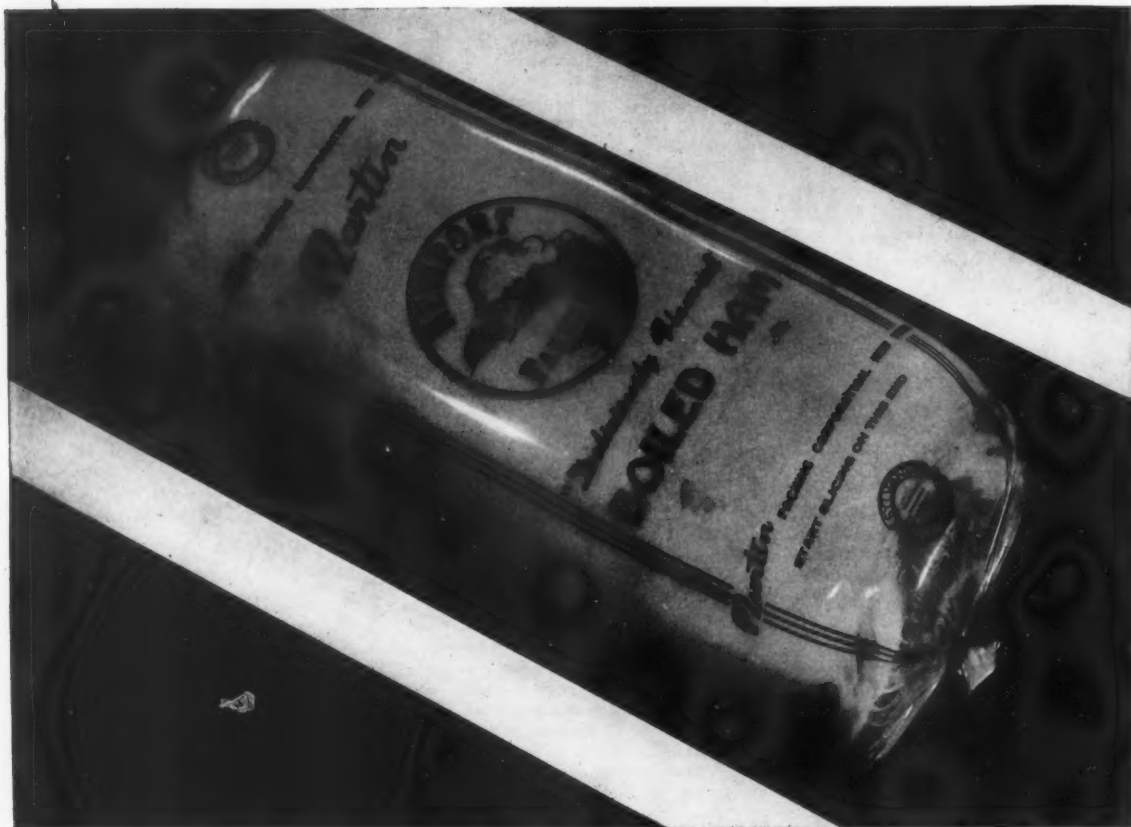
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SALESPACKAGES

"Deliciously Flavored" Boiled Ham in SYLPHCASE* K Casings



THE "Delicious Flavor" of this ham has been carefully sealed in by packaging it in a SYLPHCASE K Casing. ¶ The appetizing freshness and texture of the product are fully visible to the buyer through this fully transparent casing. ¶ SYLPHCASE K casings are not only tasteless and odorless, but they have excellent preserving qualities for the products they contain. ¶ The advertising value of SYLPHCASE casings printed with your brand name is tremendously important. These printed casings help to establish your brand names, to increase sales, and to establish customer loyalty. ¶ SYLPHCASE K casings are used in packaging hams, shoulders and whole meats. SYLPHCASE 3-C casings are used for sausage, prepared meat, etc. ¶ Write to this office or our nearest branch office for full information.

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PROVISIONS AND LARD

Weekly Market Review

Pork and Lard Markets

LARD futures at Chicago weakened from day to day during the week just ended and on Thursday closed well under a week earlier. The market appeared to take its cue more or less from the European situation. On the bulges, packers appeared to supply the demand and when the European situation cleared somewhat, liquidation served to make for a slightly lower trend.

Hog arrivals were comparatively large but cash lard demand was good and lard stocks continued to decrease. In view of the outward movement of lard the past week it would seem that more foreign business is passing than is recorded. Some in the trade pointed out that shipments from Chicago exceeded receipts. At all times, however, damper on the bulges was the persistent reports from Washington relative to the prospect of a fairly large seasonal increase in hog marketings during the next three or four months.

Another phase of the lard situation that was somewhat against advances was the evidence of mild liquidation in October delivery. A large sized open interest is noted in that month presumably in large part in connection with cottonseed oil. Unless the open interest in lard is considerably reduced before the first of next month, prospects are that deliveries on October contracts will be large, as there is little prospect of shortage developing in lard supplies for some time to come.

Stocks of lard at Chicago during the first half of September decreased 3,690,230 lbs. to 71,094,716 lbs. as compared with 70,174,979 lbs. at this time last year.

Cash lard in tierces was quoted at 7.82½ nominal on Thursday and loose at 7.62½ asked; refined in tierces was quoted at 9.75.

At New York, demand was fair and the market about steady with prime Western quoted at 8.30@8.40c; middle Western 8.30@8.40c; New York City tierces 8@8½c; tubs 8½@8¾c; refined continent 9@9½c; South America 9½@9¾c; Brazil kegs, 9¼@9½c; and shortening in car lots 10c, with smaller lots at 10¼c.

Hogs

Lighter weight new crop hogs increased at Chicago this week and heavy butchers and packing sows showed a seasonal decline. High top for the week was \$9.35, paid on Monday, with Thursday's top at \$9.15. However, average prices showed little fluctuation from day to day and Thursday's average was 10c higher than that of the preceding Friday.

EXPORTS

Liverpool stocks of refined lard on September 1 totaled 1,412 tons, compared with 1,811 tons on September 1 and 668 tons on September 1, 1937. Arrivals of lard at Liverpool during the second quarter of 1938 from the United States were 49,243 cwt.; from Canada 11,501 cwt.; from South America 41,124 cwt.; from New Zealand 354 cwt.; and from China 1,650 cwt. Reports from China and South America indicated smaller shipments from those quarters for some time to come. The trade was expected to be largely on the American product for some time ahead with the only serious competition coming from cheap shortening.

CARLOT TRADING

Scarcity of good heavy hogs and smooth packing sows and predominance of new crop hogs, some lacking finish, at Chicago during the week resulted in considerable weakening in the lighter averages of green joints and a reasonable degree of firmness in the heavier averages in a carlot way. Some packers who have been strong buyers of light average green hams now find sufficient quantities of these produced by their own kill, which has further weakened market on these averages. On Thursday of this week light green hams were quoted at 1@1¼c under the preceding Friday.

Light and medium weight green seedless bellies were in much the same position as hams and picnics, being in much larger supply than the heavier averages. Some sellers were willing to discount the list on light green bellies if the product could be sold for shipment fresh as made. Demand was strongest for dry cure bellies of medium and heavy averages with the market pretty well cleaned up, there being a good jobbing trade and a fair movement in a carlot way.

Market on dry salt bellies was quiet during the week with offerings showing little pressure on the market. Prices on the lighter averages remained nominal at the level of a week earlier with 25/30 at ¼c lower. Market on fat backs was quiet with light and medium

averages available at the market. Heavier averages were in smaller supply with Thursday's prices about the same as those of the preceding Friday to unevenly lower. Other dry salt cuts moved at the market, which continued throughout the week on the same level of the preceding Friday.

FRESH PORK

Fresh pork market at Chicago was dull and weak, light loins on Thursday being quoted at 2c under the preceding Friday. Liberal supplies of light hogs coupled with slow demand and considerable shipped in product accounted for much weakness in the loin market. Heavier averages, on the other hand, remained firm and there was good demand for boning loins, prices of 16/22 and 22 and up showing little price change from a week previous. Boneless loins at 33c showed a decline of 1c for the week. Boston butts reflected weakness in surrounding fresh pork markets and declined a full cent from prices of a week earlier while boneless butts were ½c under a week earlier. At New York 8/12 loins opened on Thursday at 2½@4c under prices of the preceding Friday.

BARRELED PORK

Barreled pork at Chicago was slightly lower this week with clear fat back pork ¼c lower except for the 80/100 and 100/125 which was ¼c higher. Prices of clear plate pork remained unchanged. Some trading reported at the market. At New York demand was fair and the market firm with mess quoted at \$26.37½ per barrel and family \$23.25 per barrel.

SAUSAGE MATERIALS

Demand for regular pork trimmings was steady and local production at Chicago fairly well cleaned up with Thursday's prices a shade weaker than prevailed early in the period, regular trimmings moving throughout most of the week at 12½c; special lean closed ½c up at 16½c and extra lean remained unchanged at 17½c. Pork cheek meat ruled steady to strong, Thursday's quotation standing at 12½@13c.

(See page 37 for later markets.)

Hog Kill Increases

Hog slaughter under federal inspection at the eight large markets during the first two weeks of September totaled 493,719 head, while during the same two weeks a year ago the federally-inspected kill at these points totaled only 335,960 head. Of this increase, nearly 100,000 head was accounted for in the second week of the period.

CANADIAN EXPORTS TO U. S.

	July, 1938.	July, 1937.
Cattle, No.	6,056	25,749
Calves, No.	5,434	13,904
Hogs, No.	76	11,233
Sheep, No.	206	142
Beef, lbs.	53,500	193,500
Bacon, lbs.	37,200	194,400
Pork, lbs.	152,900	2,485,000
Mutton & lamb, lbs.
Canned meat, lbs.	148	28
Lard, lbs.	100
Lard compound, lbs.



New PROFIT POSSIBILITIES with the Adelmann Washer

The Adelmann Washer will increase profits in your plant thru reduced operating costs. The Adelmann Washer cleans Ham Boilers of all kinds, sizes and shapes in a *fraction* of the time formerly required. It cleans them better and at much lower cost. And in doing so enlarges your profit margin.

Only a few seconds per day are required to keep ham boilers in perfect condition. No skill or effort required to operate. Removes all residue, burnt fat and brine; is an ideal working companion to Adelmann Ham Boilers—"The Kind Your Ham Makers Prefer." Ask about our free thirty day trial without obligation.

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**THE NATIONAL
PROVISIONER**

Hog Cut-Out Results

LIGHT and medium butchers showing good finish cut at a slight profit this week while heavier butchers showed an average loss of slightly over 50c per head for the period. Scarcity of good heavy butchers and the declining percentage of good packing sows in the runs resulted in strong demand for these kinds and prices ruled higher than for hogs averaging 200 lbs.

Top for the week at \$9.35 was paid on the opening day of the period with the low top of \$9.15 paid at the close. However, average price from day to day showed much less fluctuation. Top prices were paid each day for good hogs averaging 210 to 250 lbs. On the closing day good hogs weighing 210 to 270 lbs. bulked at \$8.90 to \$9.15 with hogs weighing 160 to 190 lbs. moving within a range of \$8.25 to \$8.85.

Fresh pork prices, particularly cuts of the lighter weights, showed a sharp drop from a week earlier. While the average price of good butchers shown in the test on this page dropped 10 to 20c from the previous week, the cut-out in terms of product value showed a greater decline except for the heaviest average.

Receipts at 11 large markets totaled 203,000 head during the four-day period. This compared with 214,000 a week earlier, was 32,000 more than a year ago and 15,000 less than two years ago. In the latter period hogs were being rushed to market owing to shortage in feed supplies.

Because of the rapidly changing character of the hog run at this season of the year it is imperative that packers keep a close check on yields, as many of the new crop hogs lack finish and the percentage of really good hogs in the runs at the present time is not large. The test on this page is based on well finished hogs of the weights shown. Poorer quality hogs of these weights will not cut out so satisfactorily.

CUBA USES MORE LARD

Cuban lard imports during the first seven months of 1938 totaled 26,291,000 lbs. against 22,499,000 lbs. in the like period last year, according to the U. S. Department of Commerce. The increase in lard use, in face of less satisfactory economic conditions, has been due to a lower price for lard. Imports of vegetable oils in the first seven months of 1938 were 7,245,000 lbs.; receipts of edible stearine and tallow were 217,000 lbs.

URUGUAY MEAT EXPORTS

Uruguay exports of refrigerated meat in the first seven months of 1938 totaled 111,582,000 lbs., or about 38 per cent greater than the 80,935,000 lbs. exported in the like period last year, according to the U. S. Department of Commerce. Shipments to the United Kingdom increased 10 per cent and to other countries 111 per cent.

CURED PORK PRICES

Prices at Chicago, August, 1938, reported by U. S. Dept. of Agriculture:

	Aug., 1938.	July, 1938.	Aug., 1937.
Hams, smoked, reg. No. 1—			
8-10 lbs. av.....	23.15	23.75	23.28
10-12 lbs. av.....	23.15	23.62	23.00
12-14 lbs. av.....	23.15	23.31	27.44
14-16 lbs. av.....	23.10	23.31	27.34
Hams, smoked, reg. No. 2—			
8-10 lbs. av.....	22.15	22.50	23.72
10-12 lbs. av.....	22.15	22.38	23.69
12-14 lbs. av.....	22.15	22.38	25.69
14-16 lbs. av.....	22.15	22.38	25.69
Hams, smoked, skinned, No. 1—			
16-18 lbs. av.....	24.05	24.44	27.44
18-20 lbs. av.....	23.35	24.12	26.84
Hams, smoked, skinned, No. 2—			
16-18 lbs. av.....	22.35	22.94	24.91
18-20 lbs. av.....	21.20	22.38	24.12
Bacon, smoked, No. 1 dry cure—			
6-8 lbs. av.....	25.40	26.25	32.62
8-10 lbs. av.....	24.90	25.56	31.90
Bacon, smoked, No. 2 dry cure—			
8-10 lbs. av.....	22.40	23.12	29.47
10-12 lbs. av.....	21.90	22.62	28.94
Picnics, smoked—			
4-8 lbs. av.....	16.85	18.56	22.78
Backs, dry salt—			
12-14 lbs. av.....	8.58	8.97	16.81
Lard—			
Refined, h. w. tubs.....	8.97	9.68	13.00
Substitutes.....	10.55	10.32	12.25
Refined, 1 lb. cartons.....	9.21	9.94	13.25

¹No. 1 Sweet pickle cure prior to July 5, 1938.

CANADIAN STORAGE STOCKS

Stocks of meat in Canada:

	Aug. 1, 1938.	Aug. 1, 1937.	5-yr. Aug. 1 av.
Beef	9,614,035	9,522,464	9,686,895
Veal	3,219,922	3,090,403	2,789,821
Pork	28,960,801	35,151,602	28,458,418
Mutton & lamb...	650,127	672,227	726,866

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams	14.00	\$ 2.60	13.70	18.7	\$ 2.56	13.50	18.8	\$ 2.54
Picnics	5.60	.71	5.40	12.6	.68	5.10	11.6	.59
Boston butts.....	4.00	.69	4.00	17.1	.68	4.00	16.9	.68
Loins (blade in).....	9.80	2.04	9.60	20.3	1.95	9.10	18.9	1.72
Bellies, S. P.....	11.00	1.61	9.70	14.7	1.43	3.10	13.8	.43
Bellies, D. S.....	2.00	10.4	.21	9.90	9.8	.97
Fat backs	1.00	.06	3.00	6.1	.18	5.00	7.3	.37
Plates and jowls.....	2.50	.17	3.00	6.9	.21	3.30	6.9	.23
Raw leaf	2.10	.15	2.20	7.3	.16	2.10	7.3	.15
P. S. lard, rend, wt.....	12.40	.94	11.50	7.6	.87	10.20	7.6	.78
Spareribs	1.60	.20	1.60	12.4	.20	1.50	12.3	.18
Trimnings	3.00	.37	2.80	12.2	.34	2.70	12.2	.33
Feet, tails, neckbones.....	2.00	.10	2.0010	2.0010
Offal and misc.....353535
TOTAL YIELD AND VALUE.....	69.00	\$ 9.99	70.50	\$ 9.92	71.50	\$ 9.42		
Cost of hogs per cwt.....	\$ 8.93		\$ 9.11		\$ 9.04			
Condemnation loss04		.05		.05			
Handling & overhead.....	.70		.60		.52			
TOTAL COST PER CWT ALIVE	\$ 9.67		\$ 9.76		\$ 9.61			
TOTAL VALUE	9.99		9.92		9.42			
Loss per cwt.....19			
Loss per hog.....53			
Profit per cwt.....	.32		.16				
Profit per hog.....	.64		.38				

See - The Tobin DR INCT at the Institute of American Meat Packers

*Its simplicity in design and operation—sturdy construction
—and POSITIVE ABILITY to FORM ALL AVERAGES
of Bacon UNIFORMLY are a revelation!*

The Tobin FORMRITE Bacon Press will be one of the outstanding exhibits at the Institute's 1938 Convention.

As originally announced, this achievement is "the greatest contribution to the Meat Packing industry in years."

That age-old problem of forming derined Bacon for slicing and wrapping, is finally, completely and economically solved.

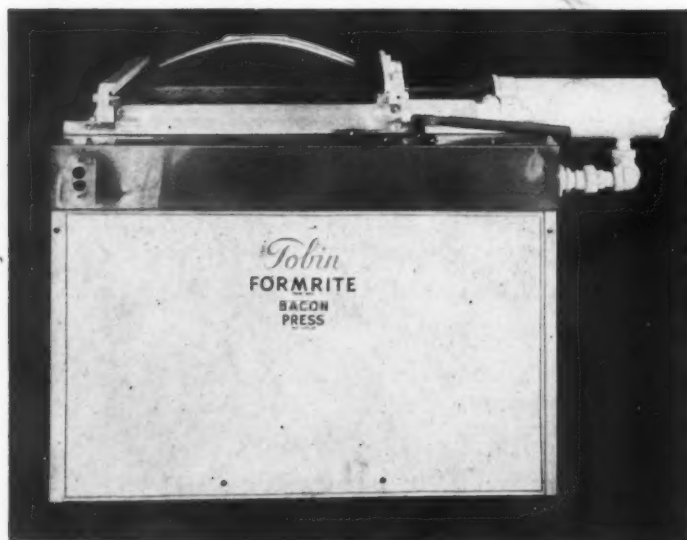
It's a "common sense" principle of applying positive pressure where it is needed. Bellies are not deformed—tissues are not broken. Bacon when formed is comparable to a carefully trimmed, green, square-cut belly, except—thickness is made uniform throughout.

There's no guesswork, no doubtful, cumbersome or time-killing adjustments. **No grading of bellies before forming.** Each Bacon belly is actually **automatically** formed.

Bacon bellies are quickly, thoroughly and economically formed without moulds, freezing or shrinkage. Low labor cost, 300 pieces per hour, only electrical power needed, .04c per hour or less to operate.

Absolute safety in operation—will pass the most rigid state laws. And—actually the most quiet operating device in a modern packing house.

Already in production, orders are now being filled, in the order in which they are received.



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PATENT APPLIED FOR

The National Provisioner

—in the
AVERA
Ends a
UNIFORM
belly.
and full

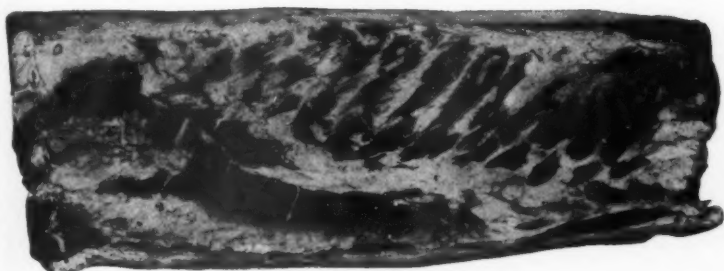
To see
does.
on re

FORMRITE BACON PRESS

IN CTUAL OPERATION

at Packers Convention, Drake Hotel, Chicago, Oct. 21-25

*This Practical Demonstration of ALL AVERAGES of Bacon
Bellies will be worth seeing*



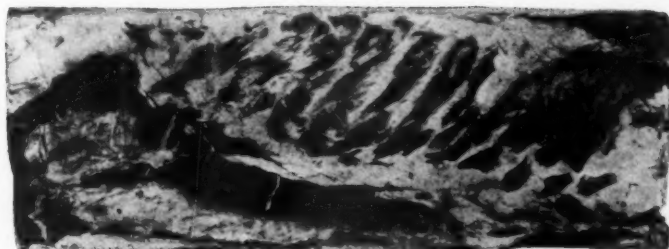
BEFORE FORMING

—practically all Bacon bellies are irregular, uneven ends, varying widths and a definite lack of uniformity in thickness. Percentage of "scrap" Bacon is large and number of full slices depends on the individual Bacon belly.

Identical Bacon Both Views

AFTER FORMING

—in the Tobin FORMRITE Bacon Press ALL AVERAGES of Bacon are thoroughly SQUARED. Ends are square, width and thickness are UNIFORM for the entire length of the Bacon belly. "Scraps" are practically eliminated and full slices are materially increased.



To see the Tobin FORMRITE Bacon Press operate, is to appreciate fully the thorough job it does. Don't miss seeing this machine in operation at the Institute's Convention. Further details on request. Address all inquiries to—

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ALBANY PACKING Co., INC.
ALBANY, N. Y.

FLAVOR • BRILLIANCE • PURITY



Improves SAUSAGE Products

**Tempting
Appearance**

**Distinctive
Flavor**

**Uniformly
Superior**

**Costs
Less**

Eye appeal and fine flavor were never more essential for improving sausage products... and strengthening consumer demand.

For bright, natural sausage, distinctively flavored and tempting in appearance... For increased sales in 1938-1939 at less cost... use PIMIEXO.

Red, sweet and rich... grown in U.S.A. to meet the particular needs of American meat packers... PIMIEXO gets its mellifluous flavor and brilliance from the "pulpy, meaty" structure of the pod... It is powdered fine with full condiment value... It goes further than any other spice used for this purpose... It is outstandingly superior.

At present market prices PIMIEXO costs less per spice pound besides going further... a two-fold economy!

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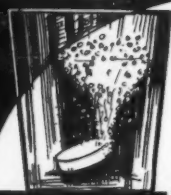
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Service**



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RANDOLPH AND LA SALLE

Emil Eitel — Karl Eitel — Roy Steffen

MEAT IMPORTS AT NEW YORK

For week ended Sept. 16, 1938:

Point of origin.	Commodity.	Amount, lbs.
Argentina—Canned corned beef.....		89,968
—Roast beef in tins.....		5,346
Brazil—Canned corned beef.....		63,000
—Canned roast beef.....		3,528
Canada—Fresh chilled pork cuts.....		350
—Pork sausage.....		1,419
—Smoked sausage.....		240
—Smoked bacon.....		4,328
—Dried pork.....		99
—Fresh chilled beef cuts.....		662
—Smoked pork butts.....		41
Denmark—Cooked ham in tins.....		12,819
Germany—Smoked ham.....		857
—Smoked sausage.....		1,298
Holland—Cooked pork shoulders in tins.....		125
—Cooked ham in tins.....		9,848
—Cooked picnics in tins.....		1,222
Hungary—Salaml.....		110
Italy—Salaml.....		5,180
Lithuania—Cooked ham in tins.....		21,465
—Cooked picnics in tins.....		9,241
—Salaml.....		488
Paraguay—Canned corned beef.....		54,900
—Beef extract in tins.....		330
Poland—Smoked bacon.....		6,658
—Dry salt bellies.....		11,143
—Dry salt pork butts.....		5,150
—Cooked ham in tins.....		434,838
—Cooked pork butts in tins.....		2,700
—Cooked picnics in tins.....		4,195
—Cooked pork loins in tins.....		9,828

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

To	Week ended Sept. 17, 1938.	Week ended Sept. 18, 1938.	Nov. 1, 1937 to Sept. 17, 1938.
PORK.	bbls.	bbls.	bbls.
United Kingdom.....	100		
Continent.....	519		
Total.....			619

BACON AND HAM.

	M lbs.	M lbs.	M lbs.
United Kingdom.....	177	227	133,248
Continent.....	161		2,743
West Indies.....	1	3	594
B. N. A. Colonies.....			65
Other Countries.....		2	62
Total.....	339	232	136,712

LARD.

	M lbs.	M lbs.	M lbs.
United Kingdom.....	1,491	2,945	119,976
Continent.....	898		8,047
Sth. and Ctl. America.....	143	147	3,257
West Indies.....	148	103	7,086
B. N. A. Colonies.....			16
Other Countries.....		1	84
Total.....	2,678	2,596	138,466

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Ham, M lbs.	Lard, M lbs.
New York.....	214	1,205	
Boston.....	4	290	
New Orleans.....		288	
Montreal.....	121	892	
Halifax.....		8	
Total week.....	339	2,678	
Previous week.....	3,870	2,061	
2 weeks ago.....	1,930	1,732	
Cor. week 1937.....	232	2,596	

SUMMARY NOV. 1, 1937 TO SEPT. 17, 1938.

	1937-1938.	1936-1937.
Pork, M lbs.....	124	55
Bacon and Ham, M lbs.....	136,712	95,804
Lard, M lbs.....	138,466	92,355

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of Sept. 17, 1938, totaled 1,204,805 lbs.; tallow, none; greases 230,000 lbs., stearine, none.

Week Ending September 24, 1938

CHICAGO PROVISION MARKETS

Reported by The National Provisioner Daily Market Service

FUTURE PRICES

SATURDAY, SEPTEMBER 17, 1938.

	Open.	High.	Low.	Close.
LARD—				
Sept.....				7.95n
Oct.....	7.92½	7.97½	7.92½	7.97½
Dec.....	8.12½	8.15	8.10	8.12½
Jan.....	8.20	8.25	8.20	8.22½ax
Mar.....				8.57½b
May.....	8.72½	8.72½	8.70	8.70ax
CLEAR BELLIES—				
Sept.....				10.10n

MONDAY, SEPTEMBER 19, 1938.

	Open.	High.	Low.	Close.
LARD—				
Sept.....				7.80n
Oct.....	7.82½	7.82½	7.77½	7.77½b
Dec.....	8.00	8.00	7.97½	8.00ax
Jan.....	8.10	8.10	8.07½ax	
Mar.....				8.47½b
May.....	8.57½			8.57½b
CLEAR BELLIES—				
Sept.....				10.10n

TUESDAY, SEPTEMBER 20, 1938.

	Open.	High.	Low.	Close.
LARD—				
Sept.....				7.65n
Oct.....	7.67½	7.67½	7.60	7.65b
Dec.....	7.87½	7.87½	7.77½	7.85b
Jan.....	7.92½	7.95	7.90	7.92½b
Mar.....	8.32½	8.32½	8.30	8.30ax
May.....	8.45	8.45	8.37½	8.37½b
CLEAR BELLIES—				
Sept.....				10.10n

WEDNESDAY, SEPTEMBER 21, 1938.

	Open.	High.	Low.	Close.
LARD—				
Sept.....	7.70	7.75	7.65	7.75
Oct.....	7.62½			7.62½ax
Dec.....	7.80	7.82½	7.80	7.80
Jan.....	7.90	7.92½	7.87½	7.90
Mar.....	8.27½			8.27½b
May.....	8.30	8.40	8.30	8.40ax
CLEAR BELLIES—				
Sept.....				10.10n

THURSDAY, SEPTEMBER 22, 1938.

	Open.	High.	Low.	Close.
LARD—				
Sept.....	7.77½			7.77½ax
Oct.....	7.67½			7.67½ax
Dec.....	7.85	7.87½	7.82½	7.85
Jan.....	7.97½			7.95ax
Mar.....	8.32½			8.32½b
May.....	8.40	8.47½	8.40	8.45
CLEAR BELLIES—				
Sept.....				10.10ax

FRIDAY, SEPTEMBER 23, 1938.

	Open.	High.	Low.	Close.
LARD—				
Sept.....	7.70	7.85	7.70	7.80b
Oct.....	7.70	7.85	7.70	7.75ax
Dec.....	7.90	8.05	7.90	7.95ax
Jan.....	8.05	8.12½	8.05	8.05ax
Mar.....	8.45			8.45ax
May.....	8.50	8.60	8.50	8.57½ax
CLEAR BELLIES—				
Sept.....				10.10ax

Key—ax, asked; b, bid; n, nom.; —, split.

U. S. IS BIG SPICE USER

Flavoring America's sausage, meat products and other foods, medicines and cosmetics required 110,467,197 lbs. of spices in 1937, according to a recent study by the U. S. Department of Commerce of foreign trade in spices and flavors. Spices used in 1937 were valued at \$12,088,055. Among important spices consumed were pepper, cinnamon, cloves, paprika and mustard, while considerable quantities of less well known anise, caraway, fenugreek, coriander and marjoram were also used.

CASH PRICES

Based on actual carlot trading Thursday, September 23, 1938.

REGULAR HAMS.

	Green.	*S.P.
8-10.....	17 @ 17½	19
10-12.....	17 @ 17½	19
12-14.....	17 @ 17½	19
14-16.....	18½	19½
10-16 Range.....	17 @ 17½	

BOILING HAMS.

	Green.	*S.P.
10-18.....	19 @ 19½	20
18-20.....	19 @ 19½	19½
20-22.....	19½	19½
10-20 Range.....	19 @ 19½	
10-22 Range.....	19 @ 19½	

SKINNED HAMS.

	Green.	*S.P.
10-12.....	19½	20½
12-14.....	20 @ 20½	21½
14-16.....	20½ @ 20½	21½
10-18.....	20½ @ 20½	21
18-20.....	17½	18½
20-22.....	14½	15½
22-24.....	13½	14½
24-26.....	13½	14
26-28.....	12½	13
30 and up.....	12½	12½

PICNICS.

	Green.	*S.P.
4-6.....	12½	13½
6-8.....	12½	13½
8-10.....	12½	11½ @ 11½
10-12.....	10½	10½
12-14.....	10½	10½
Short Shank ½c over.		

BELLIES.

(Square cut seedless)

	Green.	*D.C.
6-8.....	14½	16
8-10.....	14½	16
10-12.....	14½	16
12-14.....	14½	16
14-16.....	14½	15½
16-18.....	13½	14½

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16.....	11½n	
16-18.....	11½n	
18-20.....	11½n	
20-22.....	10½	
22-24.....	10½	
24-26.....	10½	
26-28.....	9½	
28-30.....	9½	
30-32.....	9½	
32-34.....	9½	
34-36.....	9½	
36-38.....	9½	

D. S. FAT BACKS.

6-8.....		6½
8-10.....		6½
10-12.....		7½
12-14.....		8
14-16.....		8½
16-18.....		8½
18-20.....		8½
20-22.....		9

OTHER D. S. MEATS.

Extra Short Clears.....	35-45	9n
Extra Short Ribs.....	35-45	9n
Regular Plates.....	6-8	9
Clear Plates.....	4-6	7
Jowl Butts.....		7½
Green Square Jowls.....		9
Green Rough Jowls.....		7½ @ 7½

LARD.

Prime Steam, cash.....	7.82½n
Prime Steam, loose.....	7.62½ax
Neutral, in tierces.....	9.02½n
Raw Leaf.....	7.62½n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended Sept. 17, 1938, were:

	Week Sept. 17.	Previous Week.	Same Week, '37.
Cured Meats, lb.....	18,068,000	18,836,000	17,867,000
Fresh Meats, lbs.....	53,833,000	43,960,000	41,102,000
Lard, lbs.....	4,094,000	2,737,000	9,536,000

"BOSS" BALANCED-POWER COOKERS



These cookers may be furnished with motor, as shown in illustration, or may also be equipped with engine for plants in which exhaust steam is not available.

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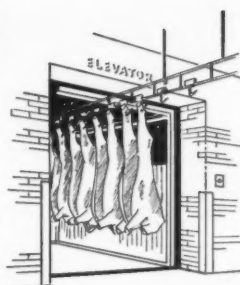
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CURES FLOOROSIS



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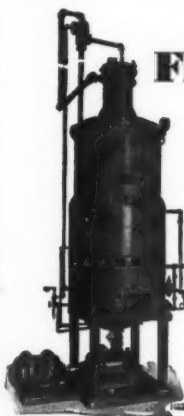
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THE NATIONAL PROVISIONER 487 South Dearborn St. Chicago, Ill.

TALLOW AND GREASES

Weekly Market Review

TALLOW.—The tallow market at New York was moderately active and little changed during the past week. The turnover was estimated at between 250,000 and 500,000 lbs., with extra trading at 5½c delivered. Demand was not aggressive but consumers bought in a moderate way. Offerings were limited and producers appeared to be in a comfortably sold up position. Conditions made for a situation where both sides were inclined to move slowly pending developments.

At New York special was quoted at 5½c, extra 5½c delivered and edible 6½c, in packages.

Foreign tallow at New York was also without notable change with South American No. 1 at 4½c, No. 2 at 4½c and edible at 5c.

There was no London tallow auction this week. At Liverpool Argentine beef tallow was 6d lower, with September-October shipment at 20s while Australian good mixed at Liverpool was unchanged with September-October at 18s.

Tallow futures at New York were moderately active and steady, with October trading at 5.45 to 5.35c and January at 5.50c.

At Chicago offerings of tallow were firmly held with a moderate quantity of prime moving to a large soapier late in the week at around 5½c, Cincinnati. There was scattered interest in a limited way on Thursday at 5½c, Chicago, with producers holding for 5½c. Special sold at 5½c. Scarcity of offerings throughout most of the week made trading difficult. Chicago quotations, loose basis, on Thursday were:

Edible tallow	@ 6½
Fancy tallow	5½@ 5½
Prime packers tallow	5½@ 5½
Special tallow	@ 5½
No. 1 tallow	@ 5½

STEARINE.—The market was quiet and easier at New York with sales at 7c for oleo, off ½c on the week.

At Chicago prime oleo stearine was quoted at 7½c.

OLEO OIL.—Trade was routine and the market unchanged at New York with extra quoted at 9½@10c, prime 9@9½ and lower grades 8½@9c.

The Chicago market was quiet but steady with extra unchanged at 9½c.

(See page 37 for later markets.)

LARD OIL.—Trade was routine at New York and prices unchanged with No. 1, quoted at 8½c, No. 2 at 8½c, extra at 9c, extra No. 1 at 8½c, extra winter strained 9½c, prime edible 11½c, inedible 9½c.

NEATSFOOT OIL.—The market was quiet, steady and unchanged at New York with cold test 15½c, extra 9c, No. 1 at 8½c, pure 11½c and prime 9½c.

GREASES.—Market for greases at New York was only moderately active but was steadier in tone the past week. Business was reported to have passed in yellow and house grease at 4½c, unchanged from the previous week. Soapers' demand was not aggressive but again producers were not pressing offerings which created a more or less waiting attitude.

At New York yellow and house was quoted at 4½c asked, brown 4½@4½c, and choice white 5½c.

There was little change in the grease market at Chicago this week with offerings light; 5½c was bid for choice white grease with brown grease salable at 4½c, Chicago. Sale reported at 4½c, River point. White grease stearine sold at 5½c, Chicago. Quotations on Thursday were:

Choice white grease	5½@ 5½
A-white grease	@ 5½
B-white grease	@ 5½
Yellow grease, 10-15 f.f.a.	@ 5
Yellow grease, 16-20 f.f.a.	4½@ 4½
Brown grease	4½@ 4½

BY-PRODUCTS MARKETS

Chicago, Sept. 22, 1938.

By-product markets somewhat strong, stocks limited and demand fair.

Blood.

Last sale of blood at \$3.00 with this price bid for further quantities. Chicago freight.

	Unit
	Ammonia.
Unground	\$ @3.00

Digester Feed Tankage Materials.

Sales of feeding tankage at \$2.85 & 10c. Limited quantities available and demand good from manufacturers of mixed feeds. Recent sale reported at \$2.70 with additional bids at this price.

Unground, 11 to 12% ammonia	\$ @2.85 & 10c
Unground, 6 to 10%, choice quality	2.85@3.00 & 10c
Liquid stick	@1.75

Packinghouse Feeds.

Demand good for packinghouse feeds. Prices firm.

	Carlots,
	Per ton.
Digester tankage meat meal, 60%...	\$ @45.00
Meat and bone scraps, 50%...	@42.50
Raw bone-meal	@35.00
Special steam bone-meal	@37.50

Bone Meals (Fertilizer Grades).

Outlet fair for bone meal at quoted prices.

	Per ton.
Steam, ground, 3 & 50	\$24.00@25.00
Steam, ground, 2 & 26	21.00@22.00

Fertilizer Materials.

Sales of fertilizer tankage at \$2.60, Chicago.

	Per ton.
High grd. tankage, ground,	
10@11% am.	\$ 2.50@ 2.60
Bone tankage, ungrd., low pr.,	
per ton	18.00@20.00
Hoof meal	@ 2.50

Dry Rendered Tankage.

Market on cracklings firm. Sales of low test material reported at 65c with some producers holding firm at that price.

Hard pressed and expeller unground,	
per unit protein	\$.57½ @ .60
Soft prod. pork, ac. grease & qual-	
ity, ton	@40.00
Soft prod. beef, ac. grease & qual-	
ity, ton	@30.00

Gelatin and Glue Stocks.

Gluestock market continues dull at quoted prices.

	Per ton.
Calf trimmings	\$18.00@20.00
Sinews, pizzles	16.00@17.00
Cattle jaws, skulls and knuckles	18.00@19.00
Hide trimmings	12.00@13.00
Pig skin scraps and trim, per lb., l.c.l.	4c@ 4½c

Horns, Bones and Hoofs.

Fairly good demand for bones and hoofs with sales on hoofs at the outside price.

	Per ton.
Horns, according to grade	\$35.00@60.00
Cattle hoofs, house run	27.50@30.00
Junk bones	@16.00

(Note—foregoing prices are for mixed carloads of unassorted materials.)

Animal Hair.

Hair market continues quiet and nominal.

Winter coll dried, per ton	\$50.00@60.00
Summer coll dried, per ton	25.00@27.50
Winter processed black, lb.	8c@ 9c
Winter processed gray, lb.	7c@ 8c
Cattle switches	1½c@ 2c

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, September 23, 1938.

Ground dried blood sold at \$2.85 per unit of ammonia, f.o.b. New York, which is the present asking price for what limited quantity is being offered.

Ground fertilizer tankage is in light demand and the present quotation is about \$2.70 and 10c. The last sale of unground feeding tankage was at \$2.65 and 10c, with the present quotation of \$2.75 and 10c, f.o.b. New York.

Unground dried menhaden fish scrap sold for delivery, if and when made, at \$3.30 and 10c, f.o.b. Fish Factories, Va. and the producers are now quoting \$3.40 and 10c. Japanese sardine meal is a little easier in price. The present asking price is \$43.00 per ton, c.i.f. North

Atlantic Coast ports for October, November shipment from Japan.

The dry rendered tankage market has been very active and sales have been made at advanced prices.

TALLOW FUTURE TRADING

MONDAY, SEPTEMBER 19, 1938.

	High.	Low.	Close.
September			5.25b
October			5.30b
December			5.45b
January			5.50b
February			5.50b

TUESDAY, SEPTEMBER 20, 1938.

September	5.15b
October	5.25b
November	5.30b
December	5.45b
January	5.50b
February	5.50b

WEDNESDAY, SEPTEMBER 21, 1938.

September	5.15b
October	5.25b
November	5.35b
December	5.41b
January	5.50b
February	5.50b

THURSDAY, SEPTEMBER 22, 1938.

September	5.15b
October	5.30b
December	5.40b
January	5.50b
February	5.50b

FRIDAY, SEPTEMBER 23, 1938.

October	5.25@5.35
December	5.35@5.55
January	5.50@5.65

Sales, 2 lots.

FERTILIZER PRICES

BAIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, Oct. 1938 to June, 1939, inclusive.....	\$27.00@28.00
Blood, dried, 16% per unit.....	@ 2.85
Unground fish scrap, dried, 11½% ammonia, 15% B. P. L., f.o.b. fish factory, if & when made.....	3.40 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	@ 43.50
Oct.-Nov. shipment	@ 43.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 50c
Soda nitrate, per net ton: bulk, Oct. 1938 to June 1939 inclusive, ex vessel Atlantic and Gulf ports.....	@ 27.00
In 200-lb. bags.....	@ 28.30
In 100-lb. bags.....	@ 29.00
Tankage, ground 10% ammonia, 10% B. P. L., bulk.....	2.70 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	2.75 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@ 22.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	@ 27.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00

Dry Rendered Tankage.

50% unground	@ 67½c
60% unground	@ 70c

DOG FOOD REGULATIONS

Requirement that dog food wrappers carry a complete analysis of contents is among the new restrictions imposed on this product in Alabama by Dr. G. H. Marsh, head of the Alabama bureau of inspection. Other provisions establish minimum required content of dry matter, protein, fat, and other ingredients.

ARGENTINE BY-PRODUCTS

A smaller volume of packinghouse by-products was exported from Argentina during the first six months of 1938, according to the U. S. Department of Commerce. Shipments during the period totaled around 177,183,000 lbs., compared with 255,962,000 lbs. in the corresponding 1937 period. Exports of major products in 1937 and 1938 were as follows:

	1937, M lbs.	1938, M lbs.
Oleo stearine	4,816	3,806
Suet	37,743	23,986
Lard	10,401	2,988
Tallow	34,678	23,349
Cracklings	10,006	14,513
Fertilizer	31,121	25,143
Bones	76,882	56,362
Dried blood	14,178	12,211
Other by-products	13,663	14,830

COTTONSEED PRODUCTS EXPORTS AND IMPORTS

For twelve months ended July 31:

Exports:	1938.	1937.
Oil, crude, lbs.....	2,497,027	599,617
Oil, refined, lbs.....	4,923,641	2,906,645
Cake and meal, tons.....	96,404	4,411
Linters, running bales.....	274,957	270,400
Imports:		
Oil, crude, lbs.....	*42,912	24,259,245
Oil, refined, lbs.....	*64,468,462	185,813,667
Cake and meal, tons.....	5,184	29,594
Linters, bales	18,130	47,633

*Amounts for August are 5,537,925 pounds refined "entered directly for consumption," 2,391,863 refined, "withdrawn from warehouse for consumption," and 3,426,572 refined, "entered directly into warehouse."

COTTON OIL PIONEER PASSES

The cottonseed products industry lost a pioneer leader in the passing of Benjamin Franklin Taylor, who died at his home in Columbia, S. C., on September 14, at the age of 65. Born in Columbia, he lived his whole life there, and was closely identified with everything that went for progress in his city and state and in his industry. Early engaging in the cottonseed oil business with his brother as the Taylor Manufacturing Co., he served as president of the South Carolina Cottonseed Crushers' Association and later as president of the national organization, then known as the Interstate Cottonseed Crushers' Association. In 1929 he was made permanent secretary of the South Carolina association, which position he held until his recent retirement because of ill health.

AUGUST MARGARINE TAX

Taxes paid on oleomargarine during August, 1938 and 1937, as reported by the Bureau of Internal Revenue:

	1938.	1937.
Excise taxes	\$ 87,012.43	\$ 73,579.10
Special taxes	193,330.22	157,583.17
Total	\$280,342.65	\$231,162.27

Quantity of product on which tax was paid during August, 1938 totaled 38,848 lbs. of colored margarine and 25,251,052 lbs. of uncolored; during the same month a year ago, tax was paid on 45,720 lbs. of colored and 27,583,200 lbs. of uncolored margarine.

Refining Edible Oils

Up-to-date practices in refining edible oils and their manufacture into shortening and salad dressings have resulted in product of superior keeping quality, fine flavor, good color and desirable consistency.

This is due to improvement in neutralizing oils, resulting in more complete deodorization and better decolorizing and clarifying. Improved manufacturing equipment has been introduced and great strides have been made in packaging the product for maximum consumer acceptance.

These up-to-date methods, as well as some of the older practices still in use, are described in a series of articles which have appeared in THE NATIONAL PROVISIONER. Copies of these reprints are available at 50c. To secure them, send the following coupon with remittance.

THE NATIONAL PROVISIONER,

Old Colony Bldg., Chicago, Ill.

Please send copy of reprint on oil refining and manufacture.

Name

Street

City

State

(Enclosed find 50c in stamps.)

WHO PAID MARGARINE TAXES

Thirty-eight margarine manufacturers paid the \$600 a year license to produce oleomargarine during the fiscal year 1938, according to figures released by the U. S. commissioner of internal revenue. There was 1,665 wholesalers of uncolored margarine who paid the \$200 fee required of them, but only two wholesalers of colored margarine, who pay a fee of \$480. Number of retail grocers in the United States licensed to sell uncolored margarine during the fiscal year was announced as 184,214. Each paid a license fee of \$6. Dealers licensed to retail colored margarine numbered 64.

HULL OIL TRADE

Imports of oilseeds at Hull, England, up to July 26 were 7.3 per cent under the same date in 1937, according to the U. S. Department of Commerce. Heavy July cottonseed imports, largely Egyptian black, amounted to 55,500,000 lbs., or 9 per cent over June. Vegetable oil exports in July were only about one-third those in July, 1937, while oil exports for the year to July 26 were only 23 per cent of those in the like period last year. Cotton oil exports were only 1,221,000 lbs. against 24,759,000 lbs. last year.

VEGETABLE OILS

Weekly Market Review

COTTONSEED oil futures in a fairly active trade ranged over narrow limits the past week, awaiting developments in the European situation. As tension abroad cooled off, and European war seemed less probable, values showed a tendency to sag. Trade was very mixed, with commission houses and professionals on both sides.

On the small declines support appeared to enlarge, but on bulges offerings increased. One thing that stood out rather prominently was the fact that hedge selling against the new crop movement, was small. This was offset by lack of any particular betterment in cash trade. At the same time, the market was stubborn towards declines because of stiffness of farmers' ideas on seed in the South. This served to maintain crude prices and to keep down refiners hedge selling. Persistent heaviness in the Western lard market was a factor that could not be ignored.

There was considerable switching between the various months in the way of transferring interest to the later positions. Liquidation was on in October oil in a mild way and that month went to 15 points under March, the widest discount thus far. Surprisingly brokers with trade and refiner connections at times appeared to be selling October and buying May. Such hedge selling as went on appeared to be on a basis of about 150 points over crude.

Oil and Seed Markets

Seed prices ranged from \$21 per ton in Texas to \$25 in the Southeast, although wagonlot seed in the Southeast was reported selling as high as \$30 per ton. To ring operators in cottonseed oil values were selling at a basis too high for current crude oil prices, the latter in the Southeast and Valley trading in a light way at 6½ to 6% and in Texas at 6% to 6½c. The contention was that crude on the basis of seed prices was not high. At the same time on the basis of crude oil, the futures market at New York was reasonably priced.

At times cash oil trade picked up somewhat and was featured by immediate or nearby shipping instructions. This was taken to mean that the trade has pretty well eaten into stocks on hand and that supplies would shortly need replenishing. In some important cash oil circles it was said that the market is not far away from an important buying movement, particularly should values display any strengthening tendency. Indications are that September consumption will make a comparatively poor showing compared with the heavy distribution of September a year ago.

It is believed that there is a large sized open interest in October oil at New York. A good part of this presumably is in connection with spreads with lard. The open interest in October lard also is large. A survey indicated that prospects were for some tenders on October oil contracts although many were of the opinion that with crude at current levels and new seed not moving freely there was little or no likelihood of any heavy October oil tenders.

COCOANUT OIL.—Recent firmness in sellers' ideas failed to stimulate any particular buying in this market thus far. At New York oil was quoted at 3½c and at the Pacific coast 3c nominal.

SOYA BEAN OIL.—Sales were reported on a basis of 5½c and mill offerings on the whole were lighter. Consumers appeared willing to take hold at these levels.

CORN OIL.—The market nominally ranged from 7 to 7½c at New York.

PALM OIL.—Offerings were limited at New York, but demand was also quiet. Nigre was quoted at 2.65c, Sumatra at 2½c.

PALM KERNEL OIL.—Barely steady conditions prevailed at New York on a basis of 3.40c.

OLIVE OIL FOOTS.—Demand was moderate at New York but foots were steady on a basis of 6½c.

PEANUT OIL.—Trade at New York was slow but prices were steady on a basis of 6½c.

COTTONSEED OIL.—Crude, Valley and Southeast were quoted on Wednesday.

SOUTHERN MARKETS

New Orleans.

(Special Report to The National Provisioner.)

New Orleans, La., September 23, 1938. Cotton oil market was about unchanged for the week, featureless and dull; trading small, with advances in seed prices and slow movement of seed causing mills to offer crude oil reluctantly and in small quantities. On the other hand, buyers were cautious, due to weakness in lard. Crude oil, 6½c lb. In some locations there remains a feeling among a great many traders that the crop will not turn out over 11,500,000 bales.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, September 23, 1938.—Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipment, \$21.75. Basis prime cottonseed oil 6% @ 6½c trading.

day at 6.50 bid; Texas, 6.37½ bid, 6.50 asked at common points; Dallas, 6.50 nominal.

Market transactions at New York:

Friday, September 16, 1938.

	Sales.	—Range—		—Closing—	
		High.	Low.	Bid.	Asked.
Oct.	23	796	793	799 a	98tr
Nov.				798 a	nom
Dec.	20	803	797	800 a	807
Jan.	5	801	798	804 a	807
Feb.				804 a	nom
Mar.	56	812	804	810 a	trad
April.				810 a	nom
May	6	813	812	813 a	818

Sales 110 contracts.

Saturday, September 17, 1938.

Oct.	10	800	796	799 a	800
Nov.				800 a	nom
Dec.	17	809	804	806 a	809
Jan.	1	808	808	808 a	810
Feb.				808 a	nom
Mar.	59	815	812	813 a	814
April				813 a	nom
May	9	818	815	817 a	819

Sales 96 contracts.

Monday, September 19, 1938.

Oct.				790 a	792
Nov.				790 a	nom
Dec.	2	797	795	797 a	trad
Jan.	7	800	795	797 a	799
Feb.				798 a	nom
Mar.	50	809	800	804 a	trad
April				804 a	nom
May	8	814	806	808 a	810

Sales 67 contracts.

Tuesday, September 20, 1938.

Oct.	8	790	783	785 a	787
Nov.				785 a	nom
Dec.	21	792	788	791 a	792
Jan.	7	793	790	792 a	794
Feb.				792 a	nom
Mar.	48	802	796	799 a	801
April				800 a	nom
May	16	808	800	803 a	805

Sales 100 contracts.

Wednesday, September 21, 1938.

Oct.	15	786	780	781 a	trad
Nov.				780 a	nom
Dec.	55	792	785	785 a	787
Jan.	30	792	789	788 a	789
Feb.				790 a	nom
Mar.	39	800	794	796 a	95tr
April				795 a	nom
May	32	804	800	802 a	803

Sales 171 contracts.

Thursday, September 22, 1938

Oct.		786	779	777 a	bid
Dec.		792	792	783 a	bid
Jan.		792	792	786 a	bid
Mar.		797	793	794 a	bid
May		804	801	803 a	nom

(See page 37 for later markets.)

HIDES AND SKINS

Weekly Market Review

Chicago

PACKER HIDES.—Trading continued on a fair scale at steady prices this week, despite the uncertainty of the European political situation. Total sales so far are around 75,000 hides, practically all of July-Aug.-Sept. take-off, with the bulk of the movement consisting of cow descriptions, mostly to tanner outlets. Native and branded steers sold in a moderate way but holdings of steers of summer salting are generally very moderate.

Packers were slow in offering steers late this week in view of the advances paid in the South American market, where standard steers sold equivalent to about 11½c, c.i.f. New York. With duty added, this is equivalent to about 12½c for winter quality steers from that market, as against our current price of 12c for summer take-off in the domestic market.

Undoubtedly there is considerable pent up demand for leather but tanners have found it difficult to secure advances, especially with the present unsettled European situation and the approach of an in-between season as the fall shoe run slows down.

Total of 3,500 July-Aug. and 700 Aug.-Sept. native steers sold at 12c, and about 3,700 Aug.-Sept. extreme light native steers at 11½c. Some earlier dating natives are offered but extreme light natives are kept closely sold up.

One lot of 3,100 July-Aug. butt branded steers brought 11½c, steady. Colorados last sold previous week at 11c. Total of 4,000 similar dating heavy Texas steers sold at 11½c; light Texas steers last sold at 10½c, and extreme light Texas steers also at 10½c.

Heavy native cows have been slow recently but packers moved about 10,500, mostly July-Aug., at 11c; a few Junes were included at 10½c. Current take-off in good position but ample offerings of earlier dating heavy cows. Total of 15,800 July to Sept. light native cows sold at 11c, steady. Three packers moved a total of 31,700 July-Aug.-Sept. branded cows at 10½c, also steady.

Native bulls last sold at 8½c for Aug. take-off and available this basis.

OUTSIDE SMALL PACKER HIDES.—Sales of outside small packer all-weight natives to dealers were reported early in the week in a range of 9@9½c, selected, Chgo. freight basis, depending upon average weight and location. Tanner buyers' ideas seem to top now at 9@9½c for current salting, brands ½c less; some offerings at 9½@9¾c unsold. Others ask around 10c, viewing the spread between packer and small packer stock as too wide, especially since 9c has been declined for country extremes.

PACIFIC COAST.—Early this week, approximately 25,000 Aug. Vernon

small packer hides sold at 9¾c for steers and 8½c for cows, flat, f.o.b. Los Angeles, or ¼@½c under last representative trade in that market.

FOREIGN WET SALTED HIDES.

—South American market, on successive sales of standard steers, gradually worked about ½c higher. A pack of 4,000 Wilson steers sold to Europe at last week-end at 67 pesos, equal to 10½@10¾c, c.i.f. New York, as against 66 pesos or 10½c paid earlier; early this week, 4,000 LaBlancas and 4,000 Anglos sold at 68 pesos or 10½c. At mid-week, 4,000 Anglos and 4,000 LaPlatas moved at 70 pesos or about 11½c, some figuring 11¾c.

COUNTRY HIDES.—The country market continues dull and trade light and scattered. Untrimmed all-weights quoted 7¼@7½c nom., selected, del'd Chicago, top for good light average hides, but attempts to buy at 7c apparently are unsuccessful. Heavy steers and cows sluggish and prices around 7c flat. Trimmed buff weights quoted 7¼@8c, with sales reported early at 7½c and 8c usually asked. Bids of 9c were declined late this week for trimmed extremes, asking 9½c, selected, but trade handicapped by the fact that this range is about in line with figures obtainable for current salting small packer all-weights. Bulls quoted 5½@6c nom. All-weight branded hides 6¼@6½c flat.

CALFSKINS.—Packer calfskin market quiet, being fairly closely sold up to end of August. Last trading was at 18c for northern heavies 9½/15 lb., 18½c for Detroit, Cleveland and Evansville heavies, 17c for River point heavies, 17c for all lights under 9½ lb., and 17¼c for Milwaukee packer all-weights. One packer still offering a small car of Aug. lights at 17c.

One collector is credited with moving a mixed car of 8/10 lb. Chgo. city calfskins this week at 13½c, with light calf and deacons at 95c, and a similar sale is reported to have been made late last week; bid of 13c declined for 8/10 lb. in another direction, with 13½c asked. Bid of 14½c reported late this week for city 10/15 lb., with 15c asked. Outside cities, 8/15 lb., quoted around 13½c nom., with straight countries 10@10½c flat asked.

KIPSKINS.—Packer kipskins are well sold up to end of August except for possibly a few brands. August production moved basis 15½c for northern natives, southern a cent less; over-weights sold at 14½c for northern; a few brands have been offered at 13c, others sold quietly.

Chicago city kipskins quiet and quoted in a nominal way around 13c; both demand and offerings light. Outside cities around 12½@13c nom., with straight countries 9@9½c flat.

Packer Aug. regular slunks well sold up, with 70c last paid.

HORSEHIDES.—The horsehide market appears about unchanged, with trade rather scanty and market neglected. Good city renderers, with manes and tails, quoted \$2.75 to possibly \$2.80, selected, f.o.b. nearby sections; ordinary trimmed renderers priced around \$2.50, del'd Chgo.; mixed city and country lots around \$2.25, Chgo.

SHEEPSKINS.—Dry pelts quoted around 13½c per lb., del'd Chgo., for full wools. Packer shearlings are in light production and slow to accumulate, and light offerings appear to find a market around steady prices. One packer moved a few No. 1's of rather ordinary quality this week at 60c; No. 2's are quoted around 40c nom.; about 4,000 of No. 3's sold in one direction at 22½c. Market usually quoted around these figures, depending upon selection and territory of origin. Pickled skins reported quiet locally, although reports were current of sales in the Boston market around \$5.00 per doz., without details as to grading. Blind ribbys reported salable at \$5.25 but production light and packers want to sell straight run locally, with offerings made at \$4.50. Packer wool pelts quoted \$1.30@1.37½, with sales of Sept. pelts reported recently at both figures for outside production.

New York

PACKER HIDES.—The New York market is well sold up to end of August except for possibly a car or two of branded steers which have been held higher. No action as yet on Sept. hides, with native steers held at 12½c, butt brands at 12c and Colorados 11½c; opportunities to sell at ½c less have been declined.

CALFSKINS.—The calfskin market is being kept fairly well cleaned up by under-cover trading; while no details are given, it is generally understood that steady prices have prevailed. The market on collectors' calf is generally quoted around \$1.00 on 4-5's, \$1.30 on 5-7's, \$1.50 on 7-9's and \$2.40 on 9-12's, with 12/17 veal kips around \$2.70@2.75 and 17 lb. up \$3.00@3.10. Packer 4-5's are quoted around \$1.15@1.20, 5-7's \$1.45@1.50; the 7-9's last sold openly at \$1.80 and 9-12's \$2.65.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Sept. 17, 1938, were 3,700,000 lbs.; previous week, 3,882,000 lbs.; same week last year, 3,139,000 lbs.; from January 1 to Sept. 17 this year, 165,053,000 lbs.; for the same period one year ago, 178,474,000 lbs.

Shipments of hides from Chicago for the week ended Sept. 17, 1938, were 4,944,000 lbs.; previous week, 4,909,000 lbs.; same week last year, 4,131,000 lbs.; from Jan. 1 to Sept. 17, 1938, 159,150,000 lbs. were shipped; in 1937 period, 187,031,000 lbs.

N. Y. HIDE FUTURE MARKETS

Saturday, Sept. 17, 1938.—Old contracts: Sept. 10.50 b; Dec. 10.60@10.68; Mar. 10.78 b; June 10.86 n; sales 19 lots. Closing unchanged to 2 lower.

New: Dec. 11.17@11.25; Mar. 11.45 b; June 11.74 b; Sept. (1939) 12.02; sales 24 lots. Closing 3 lower to 2 higher.

Monday, Sept. 19, 1938.—Old contracts: Sept. 10.57; Dec. 10.60; Mar. 10.78 n; June 10.84 n; sales 31 lots. Closing 7 higher to 2 lower.

New: Dec. 11.20; Mar. 11.48@11.55; June 11.73 b; Sept. (1939) 12.01 n; sales 6 lots. Closing 3 higher to 1 lower.

Tuesday, Sept. 20, 1938.—Old contracts: Sept. 10.50@10.60; Dec. 10.55@10.56; Mar. 10.75; June 10.80 n; sales 83 lots. Closing 3@7 lower.

New: Dec. 11.20; Mar. 11.45@11.50; June 11.69 b; Sept. (1939) 11.95 n; sales 34 lots. Closing unchanged to 6 lower.

Wednesday, Sept. 21, 1938.—Old contracts: Sept. 10.69; Dec. 10.70; Mar. 10.89; June 11.00@11.10; sales 46 lots. Closing 14@20 higher.

New: Dec. 11.28@11.31; Mar. 11.56@11.60; June 11.83 b; Sept. (1939) 12.10 n; sales 23 lots. Closing 8@15 higher.

Thursday, Sept. 22, 1938.—Old contracts: Dec. 10.62@10.63; Mar. 10.81 n; June 10.91 b; sales 34 lots. Closing 8@9 lower.

New: Dec. 11.20@11.25; Mar. 11.47 n; June 11.77 b; Sept. (1939) 12.04 n; sales 33 lots. Closing 6@9 lower.

Friday, Sept. 23, 1938.—Old contracts: Dec. 10.62@10.65; Mar. 10.80@10.85; June 10.96@11.05; sales 12 lots. Closing 1 lower to 5 higher.

New: Dec. 11.22@11.25; Mar. 11.51@11.55; June 11.77 b; September, 1939, 12.02 n; sales 26 lots. Closing 4 higher to 2 lower.

CHICAGO HIDE FUTURES

Saturday, Sept. 17, 1938.—Close: Sept. 10.95 n; Dec. 11.25; Mar. 11.30 n; June 11.75 n; sales 2 lots. Closing unchanged to 5 higher.

Monday, Sept. 19, 1938.—Close: Sept. 10.90 n; Dec. 11.25 n; Mar. 11.30 n; June 11.75 n; no sales. Closing unchanged to 5 lower.

Tuesday, Sept. 20, 1938.—Close: Sept. 10.90 n; Dec. 11.12; Mar. 11.40; June 11.60 n; sales 9 lots. Closing 15 lower to 10 higher.

Wednesday, Sept. 21, 1938.—Close: Sept. 10.90 n; Dec. 11.12 n; Mar. 11.40 n; June 11.60 n; no sales. Closing unchanged.

Thursday, Sept. 22, 1938.—Close: Sept. 10.90 n; Dec. 11.15; Mar. 11.40 n; June 11.60 n; sales 4 lots. Closing unchanged to 3 higher.

Friday, Sept. 23, 1938.—Close: Sept. 10.90 n; Dec. 11.15 n; Mar. 11.40 n; June 11.60 n; no sales. Closing unchanged.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Lard was stronger the latter part of the week under buying and short covering. Owing to hitch in the Chamberlain-Hitler conference and rumors that Sudeten and German troops invaded Czechoslovakia, routine conditions again were pushed into background.

Cottonseed Oil

Cotton oil was firmer the latter part of the week, with renewed European tension, better lard market, lack of pressure on seed and crude and reports of mills closing down. Cash trade was quiet. Southeast and valley crude, 6½¢ bid; Texas, 6½¢ bid.

Quotations on bleachable cottonseed oil at close of market on Friday were Oct. 7.72@7.74; Dec., 7.88@7.91; Jan. 1939, 7.92@7.93; March 8.01; May, 8.09. Sales 93 lots. Closing steady.

Tallow

Extra tallow quoted at 5¼¢ lb., f.o.b.

Stearine

Stearine, 7¢ lb.

Friday's Lard Markets

New York, September 23, 1938.—Prices are for export. Lard, prime western, \$8.40@8.50; middle western, \$8.40@8.50; city, 8½¢; refined continent, 8½¢; South America, 9¢; Brazil kegs, 9½¢; shortening, 10¢ in carlots.

BRITISH PROVISION MARKETS

Liverpool, Sept. 23, 1938.—General provision market steady but dull. Fair demand for pure lard and A. C. hams.

Friday's prices were: Hams, American cut, 92s; Canadian hams (A.C.) 98s; short backs, unquoted; bellies, English, 67s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 89s; Canadian Cumberlands, 91s; spot lard, 47s 6d.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended September 23, 1938, totaled 756,385 lbs. of lard and 183,940 lbs. of bacon.

HULL OIL MARKETS

Hull, England, Sept. 21, 1938.—Refined cotton oil, 21s. Egyptian crude, 18s.

DEMONSTRATE BACON PRESS

Demonstration of the Tobin Formrite bacon press will be made at Tobin Packing Co., Fort Dodge, Ia., on Monday, September 26, and during the balance of the week for the benefit of Western packers who have not yet seen the press in operation. H. K. Gillman, chief engineer, Albany Packing Co., will be in charge of the demonstration, and president Fred M. Tobin will be at the plant throughout the demonstration period. Those interested in the working of this new press, described in recent issues of THE NATIONAL PROVISIONER, will be welcomed at any time during the week while the press is being demonstrated. Mr. Gillman said when he stopped in Chicago on his way to Fort Dodge.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to September 23, 1938: To the United Kingdom, 122,198 quarters; to the Continent, 50,064. Last week to the United Kingdom, 32,389 quarters; to the Continent, 53,011.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Sept. 23, 1938, with comparisons:

	PACKER HIDES.		Cor. week, 1937.
	Week ended Sept. 23.	Prev. week.	
Hvy. nat. str.	@12	@12	@19½
Hvy. Tex. str.	@11½	@11½	@19½
Hvy. butt brand'd str.	@11½	@11½	@19½
Hvy. Col. str.	@11	@11	@19
Ex-light Tex. str.	@10½	@10½	@16¼ax
Brand'd cows.	@10½	@10½	@16¼ax
Hvy. nat. cows	@11	@11	@18½
Lt. nat. cows	@11	@11	@17ax
Nat. bulls	@8½	@8½	@14ax
Brand'd bulls	@7½	@7½	@13ax
Calfskins	17 @18	17 @18	23 @27
Kips, nat.	@15½	@15½	@19
Kips, or-wt.	@14½	@14½	@17½
Kips, brand'd	12½ @15	12½ @15	@16½
Slunks, reg.	@70	@70	@1.10
Slunks, hrls.	@40	@40	45 @50

Light native, butt branded and Colorado steers 1¢ per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	9 @ 9½	9 @ 9½	14½ @15
Branded	8½ @ 9	8½ @ 9	14 @14½
Nat. bulls	7 @ 7½	7 @ 7½	12 @12½
Brand'd bulls	6½ @ 7	6½ @ 7	11 @11½
Calfskins	13½ @15	13½ @15ax	@19
Kips	@13n	@13n	16½ @17n
Slunks, reg.	@65n	80 @65n	95 @1.00n
Slunks, hrls.	@35n	30 @35n	35 @40n

COUNTRY HIDES.

Hvy. steers	@ 7n	6½ @ 7n	11½ @12
Hvy. cows	@ 7n	6½ @ 7n	11½ @12
Buffs	7½ @ 8	@ 8ax	12 @12½
Extremes	9 @ 9½	9 @ 9½	14 @14½
Bulls	5½ @ 6	5½ @ 6	9½ @ 9½
Calfskins	10 @10½	10 @10½	14½ @14½
Kips	9 @ 9½	9 @ 9½	13½ @14
Horsehides	2.25@2.80	2.25@2.85	4.25@5.20

SHEEPSKINS.

Pkr. lambs
Sml. pkr.
lamb
Pkr. shearings	@60	60 @65	1.25@1.35
Dry pelts	@13½	13 @13½	24 @25n

LIVE STOCK MARKETS

Weekly Review

CATTLE SUPPLIES FAVORABLE

Little change has occurred in the beef cattle outlook during the past month, according to the U. S. Bureau of Agricultural Economics. Prices of grain-fed cattle ordinarily decline seasonally during the late fall and early winter. Marketings of such cattle probably will continue much larger than a year earlier, and a fairly large seasonal increase in hog marketings is expected during the next few months. But marketings of cows and heifers this fall are likely to be considerably smaller than a year earlier, and probably will decrease seasonally by early winter. Consumer demand for meats is expected to improve somewhat during the fall and winter.

Slaughter supplies of cattle in 1939 may total less than in 1938, with increased marketings of grain-fed cattle being more than offset by reduced marketings of cows and heifers. The tendency to rebuild cattle herds may become more pronounced next year, because of the marked improvement in feed and range conditions since 1936. If the present recovery in business activity continues, consumer income and the demand for meats in 1939 probably will be somewhat greater than in 1938.

Prices of the better grades of slaughter cattle reached new highs for the year in early September, but were still much lower than those of a year earlier. On the other hand, prices of the lower grades of cattle declined seasonally, after mid-July, although being maintained at levels only moderately lower than those of a year earlier. The demand for stocker and feeder cattle continues strong. Despite seasonally larger supplies, prices of such cattle weakened little in August and early September.

Watch Classified page for good men.

CATTLE AT KANSAS CITY

Carlot cattle exhibits at the American Royal Stock Show, to be held at Kansas City, October 15 to 22, will be judged on Saturday, October 15 instead of on Monday as in previous shows, and the auction sale will be on October 20. Indications point to larger carlot entries than was the case for some years past.

Auction sales of 4-H and vocational club calves are under way at the Kansas City market, the calves being reported as of good breeding and good finish. Auctions of these calves are held on Friday of each week and will continue until the middle of October. Bulk of these calves were shown at local, county and state fairs.

In general, cattle arriving at Kansas City from the West and Southwest are reported as in best condition in a number of years, owing to good pasture this year. Yearlings carry the "bloom" resulting from good grazing but there is a shortage of aged steers. Cow and heifer runs are not large.

PREMIUMS FOR SHOW CATTLE

Packers paid fancy prices for prize cattle at the Ohio state fair this year, the David Davies Co. of Columbus following their usual custom of purchasing the champion carload of fat steers, which were Aberdeen-Angus averaging 975 lbs., at \$16.50 per cwt. E. C. Platt, cattle buyer for Davies, made the purchase. The first prize lot of 5 steers was bought by Columbus Packing Co., at \$17.50 per cwt. and the first prize steer of the vocational division went to E. Kahn's Sons Co., Cincinnati, at \$17.50 per cwt. The 79 head of junior club steers brought an average price of \$11.72 per cwt.

EXPECT LARGER HOG RUNS

A fairly large seasonal increase in hog marketings is expected during the next three or four months, the U. S. Bureau of Agricultural Economics points out in its September hog situation review. Market supplies of hogs during the coming crop year, which begins October 1, are expected to be materially larger than in the year just ending. Consumer demand for pork meats may be weaker than a year earlier during the early months of the new crop year, but is expected to improve as the year progresses. Storage demand for hog products in the coming fall and winter may be better than a year ago, the Bureau states.

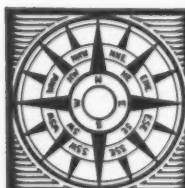
MARKETING BY TRUCK

More livestock was marketed by truck during July, 1938, than in the same month a year ago. During the first seven months of the year approximately 500,000 head more arrived at market by truck than in the like period of 1937. Number of each class of livestock marketed in this way during the month and the year to date, with comparisons, follows:

	Marketings by Truck.			
	July, '38.	July, '37.	7 mos., '38.	7 mos., '37.
Cattle	464,773	406,542	3,232,301	3,101,094
Calves	156,621	187,906	1,237,196	1,459,236
Hogs	751,229	513,686	6,199,090	5,700,364
Sheep	412,927	336,162	2,382,628	2,264,342

KREY BUYS CHAMPION

Krey Packing Co., St. Louis, Mo., paid 75c per lb. for the 275-lb. champion barrow in the Vocational Agriculture fat swine show at National Stock Yards recently. The reserve champion brought 32c per pound.



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CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., September 22, 1938.—At 20 concentration points and 10 packing plants in Iowa and Minnesota hogs were fairly active most of the week; prices on butcher hogs were generally 10@15c lower than last week's close; spots off more on weights under 180-lb.; packing sows were unevenly 5@20c higher. Current market, good to choice, 200-250-lb., \$8.60@8.80; mostly \$8.70@8.75 at plants; few strictly choice, \$8.85; 250-270-lb., \$8.50@8.65; 270-290-lb., \$8.25@8.50; 290-350-lb., \$7.70@8.25; 180-200-lb., \$8.35@8.65; 160-180-lb., \$7.10@8.35; sows to 350-lb., \$7.25@7.40; few best light to \$7.60; 350-425-lb., \$6.75@7.25; 425-550-lb., \$6.15@6.80.

Receipts at the Corn Belt concentration points and meat plants for the week ended on Sept. 22:

	This week.	Last week.
Friday, Sept. 16	15,100	14,700
Saturday, Sept. 17	15,500	15,300
Monday, Sept. 19	19,500	22,000
Tuesday, Sept. 20	14,700	14,700
Wednesday, Sept. 21	16,000	13,600
Thursday, Sept. 22	13,800	13,000

CANADIAN LIVESTOCK PRICES

Top Prices	Week ended Sept. 14.	Last week.	Same week 1937.
Toronto	\$ 7.00	\$ 7.00	\$ 9.50
Montreal	7.00	6.85	8.00
Winnipeg	6.00	6.00	9.00
Calgary	5.75	5.75	6.50
Edmonton	5.60	5.50	6.50
Prince Albert	5.00	4.75	5.75
Moose Jaw	5.25	6.00	6.60
Saskatoon	5.25	5.00	5.50
Regina	4.25	5.75

VEAL CALVES.

Toronto	\$10.50	\$10.00	\$11.00
Montreal	9.00	10.00	9.00
Winnipeg	8.00	8.50	7.00
Calgary	6.00	6.00	6.00
Edmonton	6.50	6.50	6.00
Prince Albert	6.00	5.50	5.00
Moose Jaw	6.50	7.00	5.00
Saskatoon	7.00	7.00	5.50
Regina	7.50	7.00

BACON HOGS.

Toronto	\$ 9.60	\$ 9.75	\$11.00
Montreal	10.00	9.75	10.25
Winnipeg	9.25	9.65	9.65
Calgary	9.00	9.00	9.50
Edmonton	9.00	9.00	9.40
Prince Albert	9.25	9.25	9.40
Moose Jaw	9.35	9.15	9.50
Saskatoon	9.25	9.25	9.40
Regina	9.25	9.35

¹Montreal and Winnipeg hogs sold on "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

Toronto	\$ 8.50	\$ 8.85	\$ 8.75
Montreal	8.00	8.50	8.50
Winnipeg	6.75	7.25	7.00
Calgary	6.50	6.50	6.50
Edmonton	6.50	6.25	6.00
Prince Albert	6.00	6.00	6.50
Moose Jaw	6.50	7.00	6.25
Saskatoon	6.00	6.15	7.00
Regina	6.50	6.40

U. S. INSPECTED HOG KILL

At 8 points for the week ended Sept. 16, 1938, compared:

	Week ended Sept. 16.	Prev. week.	Cor. week, 1937.
Chicago	73,494	53,002	43,328
Kansas City, Kansas	21,773	19,001	15,865
Omaha	14,635	14,774	14,626
St. Louis & East St. Louis	49,276	41,578	31,190
St. Joseph	7,901	9,075	7,558
St. Paul	9,241	9,114	5,273
St. Paul	42,744	32,890	16,733
N. Y., Newark and J. C.	53,653	41,768	40,116
Total	272,717	221,002	174,689

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, September 22, 1938, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft & oily not quoted). CHICAGO. NAT. STK. YDS. OMAHA. KANS. CITY. ST. PAUL

BARROWS AND GILTS:

Good-choice:

140-160 lbs.	\$ 7.75@ 8.35	\$ 8.15@ 8.65	\$ 7.75@ 8.40	\$ 7.85@ 8.50	\$ 8.00@ 8.50
160-180 lbs.	8.15@ 8.60	8.50@ 8.95	8.15@ 8.75	8.10@ 8.75	8.40@ 8.65
180-200 lbs.	8.50@ 9.00	8.65@ 8.95	8.60@ 8.90	8.50@ 8.90	8.65@ 8.90
200-220 lbs.	8.75@ 9.15	8.80@ 9.00	8.80@ 9.00	8.65@ 8.95	8.90@ 9.00
220-250 lbs.	8.90@ 9.15	8.85@ 9.00	8.80@ 9.05	8.65@ 8.95	8.90@ 9.00
250-290 lbs.	8.85@ 9.15	8.70@ 8.95	8.60@ 8.90	8.45@ 8.90	8.25@ 9.00
290-350 lbs.	8.25@ 9.00	8.35@ 8.80	7.90@ 8.70	8.35@ 8.85

Medium:

140-160 lbs.	7.25@ 8.00	7.25@ 7.75	7.90@ 8.40
160-180 lbs.	7.65@ 8.15	7.65@ 8.15	8.40@ 8.50
180-200 lbs.	8.00@ 8.50	8.10@ 8.60	8.50@ 8.75

PACKING SOWS:

Good:

275-350 lbs.	7.85@ 8.35	8.00@ 8.25	7.40@ 7.75	7.50@ 7.90	7.60@ 8.00
350-425 lbs.	7.40@ 8.00	7.25@ 8.10	7.15@ 7.50	7.25@ 7.75	7.25@ 7.60
425-550 lbs.	7.15@ 7.60	7.00@ 7.00	6.90@ 7.30	6.75@ 7.75	7.10@ 7.25
Medium, 275-550 lbs.	6.50@ 7.50	6.75@ 7.50	6.75@ 7.25	6.50@ 7.50	7.00@ 7.90

PIGS (Slaughter):

Good-choice, 100-140 lbs.	7.00@ 8.00	7.90@ 8.30	7.25@ 8.00
Medium, 100-140 lbs.	6.50@ 7.75	7.50@ 8.10

Slaughter Cattle, Vealers, and Calves:

STEERS, choice:

750-900 lbs.	10.00@11.50	9.75@11.00	9.50@11.00	9.50@11.00	9.75@11.00
900-1100 lbs.	10.00@11.75	10.25@12.00	10.00@11.50	10.00@11.50	10.00@11.50
1100-1300 lbs.	10.75@12.50	10.50@12.25	10.25@11.75	10.25@11.50	10.50@11.75
1300-1500 lbs.	11.25@12.75	10.75@12.50	10.50@11.75	10.50@11.50	10.65@11.75

STEERS, good:

750-900 lbs.	8.50@10.50	8.25@10.00	8.00@10.00	8.00@10.00	8.25@10.00
900-1100 lbs.	8.75@10.75	8.75@10.50	8.25@10.25	8.25@10.25	8.50@10.50
1100-1300 lbs.	8.75@10.75	8.75@10.75	8.50@10.50	8.50@10.25	8.75@10.65
1300-1500 lbs.	8.75@11.25	9.00@10.75	8.75@10.50	8.50@10.50	8.75@10.65

STEERS, medium:

750-1100 lbs.	7.00@ 8.75	7.00@ 8.75	6.75@ 8.25	6.50@ 8.25	6.50@ 8.75
1100-1300 lbs.	7.25@ 8.75	7.25@ 9.00	7.00@ 8.75	6.75@ 8.50	6.75@ 8.75

STEERS, common (plain):

750-1100 lbs.	6.00@ 7.00	6.00@ 7.25	5.50@ 7.00	5.50@ 6.75	5.50@ 6.75
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STEERS AND HEIFERS:

Choice, 550-750 lbs.	9.50@11.00	9.00@10.25	9.50@11.00	9.25@10.50	9.15@10.75
Good, 550-750 lbs.	8.00@ 9.50	8.00@ 9.00	8.25@ 9.50	7.75@ 9.25	7.50@ 9.75

HEIFERS:

Choice, 750-900 lbs.	9.75@11.25	9.00@10.25	9.25@10.50	9.25@10.50	9.15@10.50
Good, 750-900 lbs.	8.00@10.00	8.00@ 9.00	7.75@ 9.25	7.50@ 9.25	7.50@ 9.15
Medium, 550-900 lbs.	6.25@ 8.25	6.75@ 8.00	6.25@ 7.75	6.25@ 7.50	5.85@ 7.50
Common (plain), 550-900 lbs.	5.00@ 6.25	5.25@ 6.75	5.00@ 6.25	5.00@ 6.25	4.85@ 5.85

COWS, all weights:

Choice	6.75@ 7.50
Good	6.00@ 6.75	5.75@ 6.75	6.00@ 6.75	5.50@ 6.50	5.75@ 6.50
Medium	5.25@ 6.00	5.25@ 5.75	5.50@ 6.00	5.00@ 5.50	5.00@ 5.75
Common (plain)	4.75@ 5.25	4.50@ 5.25	5.00@ 5.50	4.75@ 5.00	4.35@ 5.00
Low cutter and cutter	3.75@ 4.75	3.25@ 4.50	3.75@ 5.00	3.50@ 4.75	3.00@ 4.35

BULLS, yearlings excluded:

Good	6.00@ 7.00	6.00@ 6.50	6.00@ 6.50	5.75@ 6.25	5.85@ 6.35
Medium	5.75@ 6.50	5.25@ 6.25	5.50@ 6.00	5.25@ 5.75	5.15@ 5.85
Cutter and common (plain)	5.00@ 5.75	4.50@ 5.25	4.75@ 5.50	4.25@ 5.50	4.85@ 5.15

VEALERS (all weights):

Choice	10.50@11.50	10.25 only	9.00@10.00	9.00@10.00	10.00@11.00
Good	9.00@10.50	9.00@10.25	8.00@ 9.00	8.00@ 9.50	8.00@10.00
Medium	8.00@ 9.00	7.75@ 9.00	7.00@ 8.00	6.50@ 8.00	7.00@ 8.50
Cull and common (plain)	6.00@ 8.00	4.50@ 7.75	5.00@ 7.00	5.00@ 6.50	4.00@ 7.00

CALVES, 250-400 lbs.:

Choice	7.25@ 8.50	7.25@ 8.50	7.50@ 9.00	7.75@ 8.50	8.50@ 9.50
Good	6.75@ 7.75	6.25@ 7.25	6.50@ 7.50	6.50@ 7.75	7.00@ 8.50
Medium	5.50@ 6.75	5.50@ 6.25	5.50@ 6.50	5.75@ 6.50	6.00@ 7.00
Common (plain)	5.00@ 5.50	4.50@ 5.50	5.00@ 5.50	4.50@ 5.75	5.00@ 6.00

Slaughter Lambs and Sheep:

SPRING LAMBS:

Choice	7.65@ 7.95	7.75@ 8.00	7.40@ 7.65	7.25@ 7.75	7.35@ 7.90
Good	7.35@ 7.65	7.25@ 7.75	7.10@ 7.40	6.75@ 7.25	6.75@ 7.35
Medium	6.80@ 7.35	6.90@ 7.25	6.25@ 7.10	5.75@ 6.75	6.00@ 6.75
Common (plain)	5.85@ 5.85	5.00@ 6.00	5.00@ 6.25	4.75@ 5.75	5.00@ 6.00

YEARLING WETHERS (shorn):

Good-Choice	5.60@ 6.25	5.00@ 6.00	5.00@ 6.00	5.25@ 6.00
Medium	5.25@ 5.75	4.25@ 5.00	4.25@ 5.00	4.75@ 5.25

EWES (shorn):

Good-Choice	3.00@ 3.50	2.75@ 3.50	2.75@ 3.25	2.50@ 3.00	2.75@ 3.25
Common (plain) & medium.	1.75@ 3.00	1.75@ 2.75	1.50@ 2.75	1.25@ 2.50	1.50@ 2.75

NEW YORK LIVESTOCK

Receipts week ended September 17:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	6,349	14,031	6,519	42,190
Central Union	1,722	1,986	18,028
New York	2,911	3,867	21,050	8,360
Total	10,982	19,884	27,569	69,187
Last week	6,784	17,273	21,703	46,480
Two weeks ago	7,550	18,023	22,161	49,288

PACIFIC COAST LIVESTOCK

Receipts five days ended Sept. 16:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	5,513	1,614	1,951	901
San Francisco	1,505	80	2,000	2,900
Portland	3,050	685	4,800	8,250
DIRECTS—Los Angeles: Cattle, 21 cars; calves, 2 cars; hogs, 98 cars; sheep, 57 cars. San Francisco: Cattle, 595 head; calves, 30 head; hogs, 1,475 head; sheep, 2,500 head. Portland: Hogs, 1,186 head.				

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 17, 1933, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.*
Armour and Company.....	9,950	3,966	26,455
Swift & Company.....	6,805	3,796	11,349
Wilson & Co.....	4,557	6,066	14,513
Shippers.....	26,504	6,290	15,213
Others.....	5,899	23,476	11,556

Western Packing Co., Inc., 857 hogs; Agar Packing Co., 3,096 hogs.
Total: 56,918 cattle; 6,010 calves; 44,576 hogs; 54,938 sheep.

Not including 829 cattle, 1,089 calves, 27,221 hogs and 24,148 sheep bought direct.

*These figures include direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	2,322	431	1,380	2,580
Cudahy Pkg. Co.....	2,692	795	851	5,290
Swift & Company.....	3,960	775	1,507	2,979
Wilson & Co.....	2,182	1,243	994	3,898
Indep. Pkg. Co.....	384
M. Kornblum Pkg. Co. 1,080
Others.....	6,663	690	1,890	4,349

Total.....18,929 3,934 6,956 10,096

Not including 17,662 hogs bought direct.

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Company.....	4,716	2,943	8,962
Cudahy Pkg. Co.....	3,598	1,967	11,022
Swift & Company.....	3,100	2,329	9,223
Wilson & Co.....	1,153	2,111
Others.....	6,582	40,943

Cattle and calves: Eagle Pkg. Co., 20; Greater Omaha Pkg. Co., 117; Geo. Hoffmann, 42; Lewis Pkg. Co., 875; Nebraska Beef Co., 738; Omaha Pkg. Co., 178; John Roth & Son, 143; South Omaha Pkg. Co., 148; Lincoln Pkg. Co., 256.

Total: 14,936 cattle and calves; 16,232 hogs; 60,550 sheep.
Not including 3,553 hogs and 2,914 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	3,836	2,518	6,905	5,585
Swift & Company.....	3,942	2,543	5,910	3,710
Hunter Pkg. Co.....	1,224	311	4,343	359
Hell Pkg. Co.....	1,843
Krey Pkg. Co.....	2,257
Laclede Pkg. Co.....	1,444
Seloff Pkg. Co.....	1,384

Total.....9,002 5,372 24,080 9,654

Not including 1,579 cattle, 4,708 calves, 26,940 hogs and 2,700 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company.....	2,230	476	4,432	8,876
Armour and Company.....	2,864	477	3,660	4,927
Others.....	1,531	33	1,690	956

Total.....6,455 986 9,692 14,759

Not including 65 cattle, 1,026 hogs and 828 sheep bought direct.

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.....	2,022	145	1,958	2,980
Armour and Company.....	1,862	110	2,022	2,232
Swift & Company.....	1,524	126	1,554	1,904
Shippers.....	2,709	18	3,131	1,750
Others.....	274	14	60

Total.....8,391 419 8,725 8,866

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	2,663	1,137	1,712	749
Wilson & Co.....	3,030	1,574	1,969	728
Others.....	309	27	1,672	9

Total.....6,002 2,738 5,053 1,486

Not including 66 cattle and 945 hogs bought direct.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	3,664	1,973	11,108	10,507
Cudahy Pkg. Co.....	1,186	1,618	251
Swift & Company.....	3,378	2,625	18,165	14,696
Rifkin Pkg. Co.....	612	29
United Pkg. Co.....	2,313	296
Others.....	2,190	554

Total.....10,343 7,095 27,273 25,454

Not including 549 cattle, 353 calves, 3,491 hogs and 866 sheep bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	588	96	1,395	31,268
Swift & Company.....	134	1,478	40,817
Cudahy Pkg. Co.....	667	86	1,142	3,108
Others.....	2,477	458	1,124	35,648

Total.....4,696 774 5,139 110,841

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.....	1,176	908	1,646	706
Dold Pkg. Co.....	665	142	1,113
Wichita D. B. Co.....	15
Dunn-Ostertag.....	92
Fred W. Dold.....	117
Sundowner Pkg. Co.....	52	148
Pioneer Cattle Co.....	138
Rose Pkg. Co.....	126
Keefe Pkg. Co.....	126

Total.....2,881 950 3,273 706

Not including 1,827 hogs and 498 sheep bought direct.

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	3,470	2,061	1,668	4,333
Swift & Company.....	3,240	3,114	1,453	4,516
City Packing Co.....	189	87	494
Blue Bonnet Pkg. Co.....	241	70	226
H. Rosenthal Pkg. Co.....	79	73

Total.....7,210 5,332 3,914 8,949

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.....	1,882	2,000	9,844	1,625
Omaha Pkg. Co., Chi.....	225	368
Newton Pkg. Co.....	48
Armour & Co., Mil.....	991	1,288
N. Y. B. D. M. Co.....	40
Shippers.....	484	6	78	340
Others.....	717	815	124	508

Total.....4,397 4,709 10,046 2,841

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan Co.....	1,657	677	13,551	3,666
Armour and Company.....	974	125	2,314
Hilgenmeier Bros.....	7
Stumpf Bros.....	125
Meier Pkg. Co.....	80	5	240
Wabnitz and Deters.....	39	59	883	18
Stark & Wetzel.....	33	13	344
Maase-Hartman Co.....	33	13	344
Shippers.....	3,085	1,969	27,916	3,975
Others.....	1,732	218	179	692

Total.....7,704 3,078 45,738 8,351

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.....	31	424
E. Kahn's Sons Co.....	874	441	8,556	3,281
Lohrey Packing Co.....	2	220
H. H. Meyer Pkg. Co.....	16	3,493
J. Schlachter's Son.....	116	148	94
J. & F. Schroth P. Co.....	118	2,680
J. F. Stenger.....	447	285	30
Shippers.....	900	83	4,061	1,657
Others.....	2,074	752	845	708

Total.....4,453 1,740 19,805 6,194

Not including 702 cattle, 60 calves, 850 hogs and 777 sheep bought direct.

RECAPITULATION.

CATTLE.

	Week ended Sept. 17.	Prev. week.	Cor. 1937.
Chicago.....	56,918	40,821	46,560
Kansas City.....	18,929	22,599	26,239
Omaha.....	14,536	16,460	19,394
East St. Louis.....	9,002	17,707	24,756
St. Joseph.....	6,455	6,749	7,966
Sioux City.....	8,391	9,460	10,307
Oklahoma City.....	6,002	6,808	5,029
Wichita.....	2,881	2,756	2,756
Denver.....	4,696	5,505	3,969
St. Paul.....	16,343	13,699	16,086
Milwaukee.....	4,397	3,496	4,838
Indianapolis.....	7,704	6,855	7,224
Cincinnati.....	4,453	4,089	3,769
Ft. Worth.....	7,210	7,073	8,272

Total.....107,817 162,889 187,156

*Cattle and calves.

HOGS.

	Week ended Sept. 17.	Prev. week.	Cor. 1937.
Chicago.....	44,576	32,642	34,602
Kansas City.....	6,956	5,910	7,238
Omaha.....	10,222	13,068	16,382
East St. Louis.....	24,080	35,193	29,514
St. Joseph.....	9,692	8,842	7,459
Sioux City.....	8,725	9,569	11,922
Oklahoma City.....	5,053	4,462	5,099
Wichita.....	2,873	2,475	3,587
Denver.....	5,139	3,817	4,014
St. Paul.....	27,273	25,798	18,978
Milwaukee.....	10,046	7,781	7,791
Indianapolis.....	45,738	36,839	33,857
Cincinnati.....	19,805	19,896	15,270
Ft. Worth.....	3,914	4,236	7,373

Total.....230,508 210,497 203,656

SHEEP.

	Week ended Sept. 17.	Prev. week.	Cor. 1937.
Chicago.....	54,938	40,003	53,965
Kansas City.....	10,096	25,794	24,351
Omaha.....	69,530	62,445	51,422
East St. Louis.....	9,654	14,865	18,551
St. Joseph.....	14,759	14,924	13,275
Sioux City.....	8,860	9,096	8,676
Oklahoma City.....	1,486	1,880	941
Wichita.....	706	1,152	806
Denver.....	110,841	77,152	14,806
St. Paul.....	25,454	25,350	28,434
Milwaukee.....	2,841	1,936	2,402
Indianapolis.....	8,351	7,788	10,430

Cincinnati.....	6,194	6,061	5,758
Ft. Worth.....	8,849	8,837	4,676
Total.....	341,585	296,765	238,493

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 12.....	19,974	2,628	15,046	20,153
Tues., Sept. 13.....	10,710	1,241	17,395	10,745
Wed., Sept. 14.....	10,450	1,150	13,919	16,031
Thurs., Sept. 15.....	5,436	1,327	14,535	17,312
Fri., Sept. 16.....	1,618	786	9,244	6,346
Sat., Sept. 17.....	100	100	4,000	7,000

Total this week.....47,815 7,129 74,069 77,587

Previous week.....54,913 4,818 53,273 58,412

Year ago.....49,711 6,642 48,634 67,600

Two years ago.....53,210 8,753 60,756 71,749

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 12.....	4,019	282	2,001	4,157
Tues., Sept. 13.....	4,266	285	1,336	1,975
Wed., Sept. 14.....	4,833	257	452	3,228
Thurs., Sept. 15.....	1,977	154	856	2,078
Fri., Sept. 16.....	709	104	1,510	3,152
Sat., Sept. 17.....	100	500

Total this week.....15,904 1,082 6,155 15,120

Previous week.....10,556 749 6,109 9,906

Year ago.....16,362 1,074 7,522 12,164

Two years ago.....14,915 1,612 4,982 21,333

SEPTEMBER AND YEAR RECEIPTS.

Receipts thus far this month and 1938 to date with comparisons:

—September—

1938. 1937. 1938. 1937.

Cattle.....90,435 91,500 1,352,545 1,349,256

Calves.....13,198 14,887 236,041 270,973

Hogs.....153,327 113,089 2,830,630 2,588,798

Sheep.....161,861 143,850 1,880,821 1,786,452

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Sept. 17.....	\$10.55	\$8.35	\$2.85	\$7.90
Previous week.....	10.40	8.25	2.85	8.40
1937.....	13.75	11.70	4.00	1

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended September 17, 1938:

CATTLE.

	Week ended Sept. 17.	Prev. week.	Cor. week, 1937.
Chicago	31,443	25,301	31,975
Kansas City	22,563	25,519	31,900
Omaha*	16,084	14,454	19,012
East St. Louis	13,284	10,891	14,503
St. Joseph	6,808	7,126	7,942
Sioux City	6,083	6,521	7,019
Wichita*	3,331	3,529	3,974
Fort Worth	12,542	11,810	8,272
Philadelphia	1,939	1,764	1,701
Indianapolis	1,779	1,280	2,519
New York & Jersey City	9,570	8,223	7,991
Oklahoma City*	8,806	9,755	5,053
Cincinnati	4,184	4,484	4,707
Denver	4,628	5,533	5,151
St. Paul	14,153	11,875	14,550
Milwaukee	4,413	3,112	5,518
Total	161,910	152,477	171,787

*Cattle and calves.

HOGS.

Chicago	73,494	53,002	43,328
Kansas City	21,773	19,001	15,865
Omaha	14,635	14,774	14,926
East St. Louis	49,276	41,378	31,190
St. Joseph	9,241	9,114	6,479
Sioux City	7,901	9,075	7,786
Wichita	5,130	3,549	4,686
Fort Worth	3,914	4,236	7,373
Philadelphia	19,291	15,364	15,241
Indianapolis	12,545	10,354	6,060
New York & Jersey City	53,653	48,518	40,116
Oklahoma City	5,998	5,081	5,069
Cincinnati	15,844	12,815	11,522
Denver	5,228	4,477	4,014
St. Paul	42,744	32,690	16,842
Milwaukee	9,886	7,749	7,789
Total	350,153	291,377	238,596

SHEEP.

Chicago	63,873	49,742	60,398
Kansas City	19,096	25,794	24,351
Omaha	34,054	31,069	24,990
East St. Louis	12,252	10,914	10,827
St. Joseph	14,631	14,967	14,275
Sioux City	6,916	7,867	7,444
Wichita	1,204	1,132	1,074
Fort Worth	8,849	8,837	4,676
Philadelphia	5,417	5,596	6,144
Indianapolis	3,943	2,913	3,798
New York & Jersey City	74,713	56,270	71,548
Oklahoma City	1,486	1,380	941
Cincinnati	4,884	4,356	6,697
Denver	14,792	13,160	14,806
St. Paul	25,454	25,350	21,988
Milwaukee	2,793	1,279	2,368
Total	294,357	260,646	276,128

ICC TO INVESTIGATE YARDS

Any relationship between public stockyards companies and railroads and any firms or persons receiving or shipping livestock from such yards will be investigated by the Interstate Commerce Commission, according to a recent announcement. The inquiry will cover the status of public stockyards companies in respect to transportation services performed at the yards in connection with unloading and loading of livestock transported by railroads. The commission will also investigate the management or operation of stockyards by carriers and operation of common carriers by stockyards companies. It will inquire into the question of whether the stockyards companies are common carriers subject to the interstate commerce act.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 24,829 cattle, 4,518 calves, 33,598 hogs and 24,001 sheep.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending Sept. 17, 1938.	9,535	3,126	2,824
Week previous	7,844	2,733	2,569
Same week year ago.	7,022	2,309	2,070
COWS, carcass			
Week ending Sept. 17, 1938.	1,850	1,530	3,253
Week previous	1,603	1,101	3,082
Same week year ago.	3,811	1,600	2,876
BULLS, carcass			
Week ending Sept. 17, 1938.	494	692	25
Week previous	416½	615	21
Same week year ago.	383½	679	10
VEAL, carcass			
Week ending Sept. 17, 1938.	7,102	1,565	458
Week previous	6,621	1,903	507
Same week year ago.	8,383	1,778	448
LAMB, carcass			
Week ending Sept. 17, 1938.	51,440	16,912	17,347
Week previous	48,720	17,023	18,027
Same week year ago.	50,127	12,286	12,789
MUTTON, carcass			
Week ending Sept. 17, 1938.	2,182	556	972
Week previous	2,730	437	880
Same week year ago.	3,057	830	603
PORK CUTS, lbs.			
Week ending Sept. 17, 1938.	1,318,156	365,285	230,879
Week previous	1,119,720	315,991	266,210
Same week year ago.	1,205,476	288,742	232,654
BEEF CUTS, lbs.			
Week ending Sept. 17, 1938.	554,119		
Week previous	421,726		
Same week year ago.	410,362		

LOCAL SLAUGHTERS.

CATTLE, head	Week ending Sept. 17, 1938.	9,570	1,939
	Week previous	8,223	1,764
	Same week year ago.	7,991	1,701
CALVES, head	Week ending Sept. 17, 1938.	16,059	2,586
	Week previous	16,818	2,820
	Same week year ago.	20,140	3,207
HOGS, head	Week ending Sept. 17, 1938.	50,510	19,291
	Week previous	48,518	15,364
	Same week year ago.	39,420	15,241
SHEEP, head	Week ending Sept. 17, 1938.	74,713	5,417
	Week previous	56,270	5,586
	Same week year ago.	71,548	6,144

RECEIPTS AT CHIEF CENTERS

Week ended September 17, 1938:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended Sept. 17.	7,000	13,000	41,000
Previous week	7,000	15,000	41,000
1937	10,000	11,000	31,000
1936	8,000	15,000	45,000
1935	15,000	10,000	22,000
At 11 markets:			
Week ended Sept. 17.	256,000		
Previous week	229,000		
1937	194,000		
1936	263,000		
1935	148,000		
1934	317,000		
1933	1,295,000		
1932	384,000		
At 7 markets:			
Week ended Sept. 17.	866,000	200,000	273,000
Previous week	161,000	168,000	290,000
1937	201,000	143,000	250,000
1936	218,000	215,000	247,000
1935	230,000	119,000	231,000
1934	329,000	274,000	342,000
1933	190,000	1,113,000	273,000
1932	208,000	318,000	294,000

LIVE CATTLE IMPORTS

Imports of live cattle into the United States during July 1938 were more than double those of the same month a year ago. For the first seven months of the year imports totaled 260,384 head compared with 353,333 head in the like period of 1937. This year more cattle have been imported from Mexico than from Canada and the number has been over 30,000 more than came from Mexico last year. Nearly half of the import from Canada has been calves while bulk of cattle coming from Mexico weigh under 700 lbs.

Imports for July and the first seven months of 1938 with comparisons are reported by the U. S. Department of Agriculture as follows:

LIVE CATTLE IMPORTS.

	July, 1938.	July, 1937.	7 mos., 1938.	7 mos., 1937.
Cattle.	No.	No.	No.	No.
700 lbs. or over:				
Canada	5,114	24,899	30,259	112,676
Mexico	1,453	843	27,081	23,878
Total	6,567	25,742	57,340	136,554
175 to 700 lbs.:				
Canada	585	6,479	2,876	12,388
Mexico	5,851	2,494	165,023	135,058
Total	6,436	8,973	167,899	147,446
Under 175 lbs.:				
Canada	4,783	10,201	32,819	67,479
Mexico	5	1,870	1,198	
Total	4,788	10,201	34,080	68,677
From other countries	10	77	436	661
Total cattle, 1938	12,003	44,493	200,384	353,333
Total from Canada	10,482	41,579	65,954	192,543
from Mexico	7,309	2,837	193,974	160,129

CALIF. INSPECTED SLAUGHTER

State-inspected kill for August:

	Number.
Cattle	63,943
Calves	86,387
Hogs	59,653
Sheep	137,532

Meat food products produced:

	Lbs.
Sausage	3,463,071
Pork and beef	2,337,908
Lard and lard substitutes	1,531,995
Chili	3,600
Total	7,336,574

Week Ending September 24, 1938



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UP AND DOWN THE MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, Sept. 24, 1898.)

Number of cattle in the United States in 1898 in relation to each 100 human population was the smallest since 1870, amounting to only 63.5 per cent.

Of the 618,000 head of live cattle imported by Great Britain in 1897, the United States supplied two-thirds.

Denmark was reported to be quite a competitor of the United States as an exporter of bacon, exports in 1897 aggregating 1,020,000 cwts.

Killing capacity of the River Plate Meat Co., Buenos Aires, Argentina, was expanded to 500 cattle daily. Equipment for the killing floor was purchased in the United States.

Scholze Bros., St. Elmo, Tenn., opened a new pork packing plant.

Liverpool & Des Moines Packing Co. planned to re-open the Des Moines plant, closed for several years.

Swift & Company completed plans for erection of a branch house at Delaware Ave. and Callowhill st., Philadelphia.

Meat Packing 25 Years Ago

(From The National Provisioner, Sept. 27, 1913.)

American Meat Packers Association held its eighth annual convention at Hotel Sherman, Chicago, Sept. 22-24, 1913. Gustav Bischoff, sr., president, St. Louis Independent Packing Co., was retiring president of the association and James Craig, jr., Parker Webb & Co., Detroit, Mich., was president-elect. George L. McCarthy, president of THE NATIONAL PROVISIONER, was secretary and Chas. E. Roth, J. C. Roth Packing Co., Cincinnati, treasurer. James R. Hills, Swift & Company, Chicago, was chairman of the registration committee. Laurence H. Armour of Armour and Company was chairman of the banquet committee and provided the famous English Hunt Dinner at the Congress hotel.

Held at the same time as the packers' convention was the Third International Congress of Refrigeration, which closed with a cold storage banquet at which every article of food served had been in storage from 10 days to one year. Delegates to the congress were guests of Chicago packers on a trip through the yards and packinghouses and at luncheon. The committee in charge was headed by Arthur D. White, Swift & Company, with luncheon served at the Stock Yards Inn.

Among exhibitors at the Third International Congress of Refrigeration, were Armour Ammonia Works, Armstrong Cork Co., Frick Company, Johns-Manville Co., Stevenson Co. with cold

storage doors, United Cork Companies, Vilter Manufacturing Co. and York Manufacturing Co. Swift & Company exhibited a refrigerator car with the sides taken out and glass substituted, the car being loaded with all kinds of meats under refrigeration.

International Beef Co., Newark, N. J., was incorporated with a capital stock of \$100,000 by B. F. Greenbaum, C. Sanger and S. Steels.

Thomas J. Kurdle, Baltimore pork packer, built a fertilizer plant to utilize offal from the packinghouse. Additions were made to hog pens and a new garage and machine shop erected.

Report from Uruguay announced establishment of Frigorifico of the North on the upper Uruguay river by Sulzburger & Sons Co.

August J. Claverie & Co. took over their new building at Arabi, La., to be operated as a modern sausage plant.

Another Leader Gone

Thomas P. Breslin, president, Standard Packing Co., Los Angeles, Cal., died suddenly on September 16 of a heart attack while attending church. Mr. Breslin was 75 years of age. He was dean of the West Coast meat



T. P. BRESLIN

packers and widely known and respected in the industry throughout the United States. For years he had served as a director of the Institute of American Meat Packers and took an active interest in the work of that organization. A native of New York, Mr. Breslin went to Los Angeles 49 years ago and became associated with Simon Maier in the meat packing business, becoming superintendent of that company. In 1902 he became associated with the Hauser Packing Co. and later, in association with R. L. Bliss, formed the Los Angeles Packing Co. and built the first packinghouse in the Vernon suburb of Los Angeles. In 1912 he organized the Standard Packing Co., which has been in successful operation ever since. Mr. Breslin is survived by his widow, one daughter and two sons, Dr. Frank J. Breslin of Los Angeles and George M. Breslin, secretary of the Los Angeles Bar Association, and 12 grandchildren. Funeral services were held in Los Angeles with interment in that city.

Chicago News of Today

John Holmes, president of Swift & Co., has been named industrial division chairman for the eighth annual cam-



JOHN HOLMES

paign of the Community Fund of Chicago, in which \$3,550,000 will be sought for the support of 180 Chicago social welfare and charitable agencies. Mr. Holmes accepted the campaign responsibilities at a meeting of fund leaders in the Chicago club on September 8. He immediately set out to organize a working staff of more than 3,000 men who will solicit contributions from Chicago's 700,000 industrial workers. The packing group in the campaign will be under the chairmanship of president R. H. Cabell, of Armour and Company, with vice president Harvey G. Ellerd, Armour director of personnel, as vice chairman. During last year's campaign more than a quarter of a million dollars was contributed to the fund by the men and women of the packing industry. Dr. R. F. Eagle, vice-president of Wilson and Co., headed the packing industry division last year.

Phil E. Tovrea, president, Tovrea Packing Co., Phoenix, Ariz., was a visitor to Chicago this week.

W. B. Allbright, president, Allbright-Nell Company, has returned from his summer vacation on Cape Cod.

Geo. A. Billings, vice-president, and J. Hutter, jr., Cudahy Bros. Co., Cudahy, Wis., were Chicago visitors during the week.

R. H. Cabell, president of Armour and Company, will address the annual convention of the National Restaurant Association on October 4, on "Opportunities in Meat Service."

Clarence H. Keehn, vice president, King & Co., Indianapolis, Ind., and R. A. Rath, vice president, Rath Packing Co., Waterloo, Ia., were among packer executives visiting Chicago last week.

A. E. Kaeslin, representative of the Allbright-Nell Company on both the Atlantic and Pacific Coasts, was in Chicago this week on one of his flying trips.

Despite threatening weather 38 members turned out for the golf tournament of the Hide & Leather Association of Chicago on September 16 at the Calumet Country Club. The committee in



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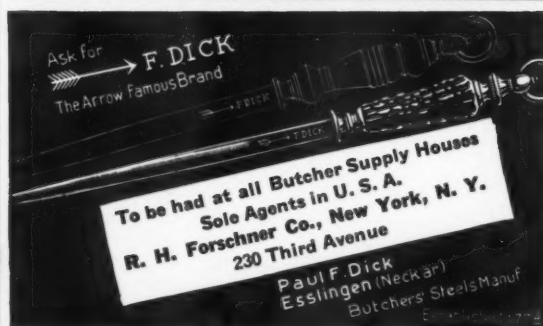
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cnarge, with Chas. Zitnik as chairman, had a generous supply of prizes. John Burnham, of Fred H. Burnham Glove Co., Michigan City, Ind., won the silver trophy with low gross of 83. Other members in the hide trade who won prizes were Joe Adler, Tom Ryan and Tom Behrendsen.

W. G. (Billy) Ehrler, sales manager of the Chicago packinghouse market of Swift & Company, celebrated his fortieth anniversary with the company recently.

Clarence R. Lazerus and A. Donald Lazerus, Chicago provision brokers, are spending the week at Drummond, Wis., investigating the fishing possibilities in that section.

M. E. Nelson, associated with Cudahy Packing Co., Chicago, for 14 years, died in Los Angeles, Cal., on September 12 at the age of 39 years. Interment was in Ottumwa, Ia.

Custer A. Fleming, former head of the soap department of Swift & Company, died suddenly at his home in Chicago on September 15, at the age of 51 years.

Pfaelzer Brothers, well known distributors of fine meats, have adopted a group life insurance plan for their 175 employees. All premiums are paid by the company, the desire being to build up an estate for every employee and to increase the security of each.

New York News Notes

D. G. Girtton, joint managing director, Swift & Company, London, England, and his family arrived last week on the s.s. Statendam to spend his vacation in the United States. He will visit Chicago before returning to England.

R. D. T. Morrison, president, Dumart's, Ltd., Kitchener, Ont., was a visitor to New York over the week end.

A. H. Kreuder, head of the motor transportation department, Wilson & Co., Chicago, was in New York last week.

J. J. Cook, office manager, United Dressed Beef Co., and his family are vacationing at Shenorock, N. Y.

H. V. Stanton, head of the soap department, Swift & Company, Chicago, spent a few days in New York last week.

H. A. Russell, hotel and institution department, Armour and Company, Chicago, was a visitor to New York last week.

W. H. Hayward, smoked meats department, Wilson & Co., New York, is spending his vacation motoring in the South.

O. Edward Jahrsdorfer, past president of Brooklyn Branch, National Association of Retail Meat Dealers, and active in the trade for many years, died at his home in Brooklyn on September 12, at the age of 70. He retired from the retail meat business in 1929 and became president and general manager

of the New York Butchers Calfskin Association, from which position he retired two years ago. He was active in civic and fraternal organizations. He is survived by his widow, four daughters, two sons, two brothers and four sisters.

Charles Schuck has been appointed general chairman for the annual convention of the National Association of Retail Meat Dealers, which will be held in New York in August, 1939. Other officers and sub-committees will be appointed later.

Countrywide News Notes

T. C. Boughan, of the Cudahy Packing Co., Los Angeles, has been appointed superintendent of the Kansas City plant of the company.

Retail meat dealers of Williamsport and Berwick, Pa., were guests of the Albany Packing Co. recently at the inauguration of more complete service by the company in that area. Robert Griesel of Albany, N. Y., will be the company representative in that territory.

St. Louis Independent Packing Co., St. Louis, Mo., was host to 17,000 visitors on September 18, when the company celebrated its 35th anniversary. E. T. Rainey, manager, and staff experienced an unusually busy day.

George Damsel, manager of Armour and Company, St. Joseph, Mo., addressed the chamber of commerce in that city recently on the importance of the packing industry to the community and urged that in the effort to bring in new industries support of the old ones should not be overlooked. Mr. Damsel also stressed the importance of meat as a part of the daily diet.

Harry M. Lester, of John P. Squire & Co., Boston, Mass., reports that the several hundred salesmen of New England meat packers are participating in the "sales mean jobs campaign" being sponsored by business and industrial organizations. Prizes are being offered salesmen of the Squire company in the contest.

Pink Supply Co., Minneapolis, Minn., and Enterprise Butchers Supply Co., Dallas, Tex., will distribute the new Zipp casing, a product of Identification, Inc., Chicago, in the Northwest and Southwest respectively.

Following employees at the Sioux Falls plant of John Morrell & Co. have completed 25 years service in the meat packing industry and are eligible for the Institute of American Meat Packers service award: Walter Powell, Alex Ferris, Rudolph Letrud, Charles Sturtevant and R. M. Calkins.

J. J. Cahill, who was associated for 23 years with Cudahy Packing Co., Los Angeles, Cal., died in that city recently at the age of 67 years.

J. A. Maurer, president, Shamokin Packing Co., Shamokin, Pa., died at his home in that city on September 15, following an illness of several weeks. Mr. Maurer was 75 years of age.

Permit has been issued for construction of a meat packing plant for Paul Lafayette and Jacob Steinbacher at Elizabeth, N. J.

Fire recently caused about \$2,000 damage at the plant of Sheboygan Sausage Co., Sheboygan, Wis.

Bids on a 250,000 stock exhibit pavilion were opened at Lake Charles, La., on September 23.

Fire in the warehouse of the Baby Beef Co., Collinsville, Cal., did damage estimated at \$50,000.



WILSON EMPLOYEES PICNIC AT LOS ANGELES

In this late summer picnic of some 2,000 Wilson and Co. employees and their families at Los Angeles, a new high attendance and enjoyment record was made. Barrels of lemonade and coffee, hundreds of pounds of roast beef and red hots and gallons of ice cream were consumed. A soft ball game in which the Wilson team were winners was a feature of the day.

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats in mostly cash and carry stores.

	NEW YORK.				CHICAGO.			
	Sept. 15, 1938.	Sept. 15, 1937.	Sept. 15, 1936.	Sept. 15, 1935.	Sept. 15, 1938.	Sept. 15, 1937.	Sept. 15, 1936.	Sept. 15, 1935.
Beef:								
Porterhouse steak	.47	.53	.46	.45	.56	.42		
Sirloin steak	.40	.50	.40	.40	.48	.38		
Round steak	.40	.45	.37	.35	.41	.33		
Rib roast, 1st 6 cuts	.31	.35	.30	.30	.36	.30		
Chuck roast	.23	.32	.24	.22	.29	.21		
Plate beef	.13	.18	.12	.14	.18	.13		
Lamb:								
Legs	.27	.30	.28	.26	.29	.28		
Loin chops	.43	.47	.46	.40	.44	.41		
Rib chops	.36	.39	.38	.37	.41	.36		
Stewing	.12	.15	.13	.14	.17	.18		
Pork:								
Chops, center cuts	.38	.40	.40	.36	.41	.39		
Bacon, strips	.36	.40	.38	.34	.40	.36		
Bacon, sliced	.40	.46	.44	.40	.47	.43		
Hams, whole	.32	.33	.34	.29	.32	.31		
Picnics, smoked	.23	.27	.25	.21	.27	.23		
Lard	.14	.19	.18	.13	.17	.16		
Veal:								
Cutlets	.45	.48	.44	.40	.43	.38		
Loin chops	.37	.39	.37	.34	.34	.33		
Rib chops	.32	.33	.31	.29	.29	.29		
Stewing (breast)	.17	.17	.17	.15	.16	.15		

CHAIN STORE SALES

Daily average sales of food chain stores for August were about 2½ per cent below dollar volume in August, 1937, according to the U. S. Department of Commerce. Sales for August declined by about the usual seasonal amount from July. Grocery chain sales for the first eight months of the year were about 5 per cent below those of the same period of 1937, according to the department.

Sales of Kroger Grocery and Baking Co. for the four-week period ended September 10 were \$16,567,572, compared to \$17,941,225 for the same period of 1937, or 8 per cent under a year ago. Sales for the year were 9 per cent below 1937 figures.

National Tea Co. sales for four weeks ended September 10 totaled \$3,875,347, compared to \$4,486,743 for the same period of 1937, or 13.6 per cent under a year ago. For the 36 weeks ended September 10 sales for 1938 showed a decline of 12.7 per cent from 1937 figures.

MORE TURKEYS THIS YEAR

Supply of turkeys this year will be about 3.7 per cent larger than in 1937 and about 6 per cent smaller than in 1936, the U. S. Bureau of Agricultural Economics estimates. Birds are expected to be heavier than a year ago because of abundant supplies of feed available. Early marketings are planned in most producing sections. Marketing intentions of producers indicate that 21.2 per cent of the crop will move in October, 37.5 per cent in November, 29.8 per cent in December and 11.5 per cent later. Many packers handle turkeys and all are influenced by the market movement of this seasonal poultry product.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on September 23, 1938.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, Choice¹:				
400-500 lbs.	\$10.00@18.00		\$17.50@18.50	
500-600 lbs.	16.00@18.00		17.50@18.50	\$18.00@19.50
600-700 lbs.	16.00@18.00	\$18.00@19.00	17.50@18.50	18.00@19.50
700-800 lbs.	16.00@18.00	18.50@19.50	17.50@18.50	
STEERS, Good¹:				
400-500 lbs.	14.00@16.00		14.00@17.00	
500-600 lbs.	14.00@16.00		14.00@17.00	15.00@18.00
600-700 lbs.	14.00@16.00	15.00@18.00	14.00@17.00	15.00@18.00
700-800 lbs.	14.00@16.00	15.00@18.50	14.00@17.00	
STEERS, Medium¹:				
400-600 lbs.	12.00@14.00		12.00@14.00	12.00@15.00
600-700 lbs.	12.00@14.00	13.00@15.00	12.00@14.00	12.00@15.00
STEERS, Common (Plain)¹:				
400-600 lbs.	11.00@12.00	11.50@13.00	11.00@12.00	
COWS (all weights):				
Choice				
Good	12.00@12.50	11.50@12.50	11.50@12.50	11.50@12.50
Medium	11.00@12.00	11.00@11.50	10.50@11.50	10.50@11.50
Common (plain)	10.00@11.00	10.50@11.00	10.00@10.50	10.00@10.50
Fresh Veal and Calf:				
VEAL (all weights)²:				
Choice	16.00@17.00	17.00@18.00	16.50@18.00	17.50@18.50
Good	15.00@17.00	15.00@17.00	15.00@17.50	16.00@17.50
Medium	14.00@15.00	13.50@15.00	13.00@15.00	14.00@16.00
Common (plain)	12.50@14.00	12.50@13.50	12.00@13.00	12.00@14.00
CALF (all weights)², #:				
Choice				
Good	13.00@14.00		12.50@14.50	
Medium	11.50@13.00		11.50@13.00	
Common (plain)	11.00@11.50		10.50@11.50	
Fresh Lamb and Mutton:				
SPRING LAMB, Choice:				
38 lbs. down	15.00@16.00	15.50@16.50	15.00@16.00	16.50@17.50
30-45 lbs.	14.50@15.50	14.50@15.50	14.50@15.50	15.00@16.00
46-55 lbs.	14.50@15.50		14.00@15.00	15.50@16.50
SPRING LAMB, Good:				
38 lbs. down	14.00@15.00	14.50@15.50	14.00@15.00	16.00@16.50
30-45 lbs.	14.00@15.00	14.00@15.00	14.00@15.00	15.50@16.00
46-55 lbs.	13.50@14.50	13.50@14.50	13.50@14.50	15.00@15.50
SPRING LAMB, Medium:				
All weights	13.00@14.00	13.00@14.00	13.00@14.00	14.00@15.00
SPRING LAMB, Common (Plain):				
All weights	11.50@13.00	11.50@13.00	11.50@12.50	13.00@14.00
MUTTON (Ewe), 70 lbs. down:				
Good	7.00@ 8.00	7.50@ 8.50	7.00@ 8.00	
Medium	6.00@ 7.00	6.50@ 7.50	6.00@ 7.00	
Common (plain)	5.50@ 6.00	5.50@ 6.50	5.50@ 6.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	20.50@21.50	22.00@23.00	21.00@22.50	21.00@23.50
10-12 lbs.	20.00@21.00	21.50@22.50	21.00@22.00	21.00@23.00
12-15 lbs.	19.50@20.50	20.50@21.50	19.50@20.50	20.00@22.00
16-22 lbs.	15.50@16.50	18.00@20.00	18.00@19.00	19.00@20.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	14.00@15.00		16.00@17.00	
PICNICS:				
6-8 lbs.		16.00@16.50		
BUTTS, Boston Style:				
4-8 lbs.	17.00@19.00		19.00@20.50	18.00@20.00
SPARE RIBS:				
Half sheets	14.00@15.00			
TRIMMINGS:				
Regular	12.00@12.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²"Skin-on" at New York and Chicago. ³Includes sides at Boston and Philadelphia.

NEWS OF THE RETAILERS

Paramount Food Market meat department has been opened at 46 N. Merrick ave., Merrick, L. I., N. Y.

Harry B. Sackreiter has engaged in the meat business at 1937 Porter rd., Beverly, Grand Rapids, Mich.

C. H. McUmber & Son poultry house has been remodeled into Allen & Day Meat Market at Charlotte, Mich.

Joseph Granucci has engaged in the meat business at 4577 Mission st., San Francisco, Cal.

White House Meat Market has been reopened at 2628 Kingsland, Oakland, Cal.

Alexander Marasiti has opened a meat market at 527 16th st., Merced, Cal.

Lee's Thrift Market has moved to 112 East Market st., Salinas, Cal.

Clarence View is engaging in the meat and grocery business at Indian River, Mich.

J. P. Moore has engaged in the meat business at 3953 S. E. Hawthorne blvd., Portland, Ore.

Clifford Norman has opened a meat department in the A. & P. store at Leon, Ia.

Adison Metz bought the Betlack meat market at Waverly, Minn.

EASTERN PACKERS PLAY GOLF

A profitable and enjoyable meeting of the Eastern Meat Packers' Association was held at the Seaview Golf Club, Absecon, N. J. on September 16. To start off the fall season enthusiastically they accepted the invitation of James Burt, manager, John J. Felin & Co., Inc., branch, Pleasantville, N. J., to meet at the Seaview Golf Club. After a well attended and instructive business meeting a buffet lunch was served, followed by a golf tournament during the afternoon. Prizes were awarded at dinner in the club house as follows: First low gross, 78, B. C. Dickinson, Louis Burk, Inc., Philadelphia; Second low gross, 82, Frank Weiland, Weiland Packing Co., Phoenixville, Pa.; First low net, 68, William Medford, Chester Packing Co., Chester, Pa.; Second low net, 74, H. H. Meyer, H. H. Meyer Packing Co., Cincinnati, O. Kickers tournament: A. H. Merkle, 74, Merkle, Inc., Jamaica, L. I. Consolation prize, 149, Julian Ulmer, Jacob Ulmer Packing Co., Pottsville, Pa. Others in attendance included Jos. E. Murphy, John J. Felin & Co. Inc., Philadelphia; Jos. Kurdle, Schluderberg-Kurdle Co., Baltimore, Md.; George A. Casey, Wilmington Provision Co., Wilmington, Del.; Howard Firor, Frank M. Firor, Inc., New York City; Herbert Rumsey, Henry Muhs Co., Passaic, N. J.; H. Merkle, jr., Merkle, Inc., Long Island, N. Y.; Max Matthes, Wilmington Provision Co., Wilmington, Del.; Albert Goetze, A. F. Goetze, Inc., Baltimore, Md.; Fred M. Tobin, Rochester Packing Co., Rochester, N. Y.; Secretary C. B. Heinemann, Washington, D. C.; Arthur T. Danahy, Danahy Packing Co., Buffalo, N. Y.

ONE ACRE IN 6 SUBMARGINAL

Seventy-six million acres of land—about one-sixth of all listed as crop land—should be withdrawn from cultivation, according to an analysis of the land conservation question by Bushrod W. Allin in the current yearbook of the Department of Agriculture. Soil specialists estimate that about 161 million acres of the nation's 415 million-acre total crop land can be cultivated indefinitely without serious damage from erosion. Another 178 million acres is eroding seriously, but "can be controlled by practices economically feasible." The 76 million acres of submarginal land, says Mr. Allin, would be better used for forests, grasslands, wildlife or recreation. This would not necessarily reduce the nation's total crop land area, for there are about 108 million acres of land now uncropped—mainly pastures, brush, or timber—which are superior to the poorest now under cultivation.

BEST FOODS NET PROFIT

Best Foods, Inc., and subsidiaries, New York City, reports a net profit for the year ended June 30, 1938, of \$2,470,518, compared to \$1,834,185 for 1937.

PACKERS' CONVENTION PROGRAM

(Continued from page 15.)

Mr. Albers has been in the retail food business since he started as a boy in his father's grocery. Later he went to work as a clerk for Schneider Brothers Co. When that company was consolidated with Kroger Grocery and Baking Co. he became a member of the latter firm. He was president of the Kroger company when he left that organization in 1930 to become affiliated with the A. Nash Co., clothing manufacturers, of which he is chairman of the board and continues his active interest.

Mr. Albers organized and opened his first super-market in 1933, under the name of Albers Super Markets, Inc. These markets were rapidly successful. Industrial store operators have come from all over the country to examine the methods employed by Mr. Albers, and have been impressed by the many unique food merchandising ideas put into use. Since 1933 Mr. Albers has opened 16 additional markets located in Cincinnati, Middletown, O., Hamilton, O., and in Kentucky.

Other Convention Speakers

Other talks dealing with the retail food field are scheduled on the program, rounding out a complete discussion on all of the latest developments in retail meat merchandising.

As announced previously, other features of the convention program will include a discussion on the shifting location of livestock producing areas by C. L. Harlan, of the United States Department of Agriculture; a discussion on the need for increased co-operation on the part of all units of the livestock and meat industry by C. L. Farrington, president, National Live Stock Exchange, and several other discussions by well-known authorities.

Other Program Features

Of special interest for the ladies will be the dinner dance and entertainment in the Gold Coast Room of the Drake Hotel on Monday evening, October 24. The annual dinner will be held on Tuesday evening October 25, in the grand ballroom of the Palmer House.

The convention program begins with the sectional meetings on Friday and Saturday, October 21 and 22, when engineering, scientific, merchandising and other topics will be taken up in the intimate round-table style of these meetings. The regular convention sessions are scheduled for October 24 and 25. The exhibits run through the whole 5 days of the meeting, and this year will be still more elaborate and interesting.

MORE POULTRY CANNED

Poultry canned or used in canning during July, 1938, totaled 3,495,526 lbs. compared with 3,292,790 lbs. in the same month a year ago. Nineteen plants reported in each period. Increase over a year ago was 6.16 per cent.

New Literature

Low Pressure Refrigerating Units (NL 611).—Bulletin No. 95, issued by Frick Co., Waynesboro, Pa., describes line of about 50 low pressure units produced in a wide range of types and sizes. Construction features of compressors, crankshafts, connecting rods, pistons and other parts are given, together with information regarding factory tests, refrigerants and finishes in which units are supplied.

Cold Diffusers (NL 607).—Illustrates and describes the various types of unit coolers manufactured by the company. Capacities range from 200 to 11,000 cu. ft. per minute and from 1/10 to 35 tons of refrigeration.—Carrier Corp.

Pumps (NL 609).—Bulletin W-318-B15 describing and illustrating details of construction, and containing interesting sectional views of an improved two-stage centrifugal hot well and condensate pump. Applications of the pump are also described.—Worthington Pump and Machinery Corp.

Indicating, Recording and Controlling Instruments (NL 604).—A 64-page book which, in addition to being a regular listing catalog, presents information in a clear, understandable way on the company's latest instrument developments. Illustrations tell an interesting story of what these instruments are doing in processing operations.—C. J. Tagliabue Mfg. Co.

Salt (NL 610).—Cleanliness, solubility and flavor of salt have important effects on the results secured in the packinghouse curing cellar. This illustrated bulletin discusses the importance of these factors and outlines tests for determining them.—Diamond Crystal Salt Co., Inc.

Wheelbarrows (NL 603).—Catalog No. 54 illustrating and describing wheelbarrows for every purpose, fertilizer carts, two-wheel hand carts and other equipment for transporting materials and products.—Fairbanks Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

Editor THE NATIONAL PROVISIONER:
Please send, without obligation, publications listed below. (Give key number only):

Name
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City

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,
	Week ended	1937.
Prime native steers—	Sept. 21, 1938.	
400-600	17 1/2 @ 18 1/4	26 @ 27
600-800	17 1/2 @ 18 1/4	26 @ 27
800-1000	18 @ 19	27 @ 28
Good native steers—		
400-600	15 1/2 @ 16 1/4	25 @ 25 1/2
600-800	16 1/2 @ 17	25 @ 25 1/2
800-1000	16 1/2 @ 17	25 @ 25 1/2
Medium steers—		
400-600	14 @ 14 1/4	22 @ 22 1/4
600-800	14 @ 14 1/4	22 @ 22 1/4
800-1000	14 @ 14 1/4	22 @ 22 1/4
Heifers, good, 400-600—		
15	@ 16	22 @ 23
Cows, 400-600—		
10 1/2	@ 12	11 1/2 @ 14
Hind quarters, choice—		
23	@ 23	
Fore quarters, choice—		
14	@ 14	21

Beef Cuts		
Steer loins, prime—	@ 36	@ 56
Steer loins, No. 1—	@ 33	@ 48
Steer short loins, prime—	@ 29	@ 40
Steer short loins, No. 1—	@ 38	@ 50
Steer short loins, No. 2—	@ 33	@ 44
Steer loin ends (hips)—	@ 28	@ 37
Steer loin ends, No. 2—	@ 27	@ 36
Cow loins—	@ 18	@ 24
Cow short loins—	@ 21	@ 31
Cow loin ends (hips)—	@ 16	@ 18
Steer ribs, prime—	@ 25	@ 40
Steer ribs, No. 1—	@ 38	@ 50
Steer ribs, No. 2—	@ 33	@ 44
Cow ribs, No. 1—	@ 15	@ 18
Cow ribs, No. 2—	@ 12	@ 13
Steer rounds, prime—	@ 18	@ 23 1/2
Steer rounds, No. 1—	@ 17	@ 21 1/2
Steer rounds, No. 2—	@ 16	@ 21
Steer chucks, prime—	@ 15	@ 20
Steer chucks, No. 1—	@ 14 1/2	@ 18
Steer chucks, No. 2—	@ 14	@ 17
Cow rounds—	@ 13 1/2	@ 18 1/2
Cow chucks—	@ 11	@ 12 1/2
Steer plates—	@ 10	@ 15
Medium plates—	@ 9 1/2	@ 15
Briskets, No. 1—	@ 13	@ 23
Steer navel ends—	@ 8 1/2	@ 13
Cow navel ends—	@ 7 1/2	@ 10
Fore shanks—	@ 9	@ 10
Hind shanks—	@ 7 1/2	@ 8
Strip loins, No. 1, bbls.—	@ 60	@ 85
Strip loins, No. 2—	@ 55	@ 80
Sirloin butts, No. 1—	@ 53	@ 80
Sirloin butts, No. 2—	@ 52	@ 78
Beef tenderloins, No. 1—	@ 63	@ 80
Beef tenderloins, No. 2—	@ 50	@ 65
Rump butts—	@ 13	@ 14
Flank steaks—	@ 20	@ 24
Shoulder clods—	@ 15 1/2	@ 18
Hanging tenderloins—	@ 15	@ 18
Insides, green, 5 @ 8 lbs.—	@ 16 1/2	@ 16 1/2
Outsides, green, 5 @ 8 lbs.—	@ 14 1/2	@ 14 1/2
Knuckles, green, 5 @ 8 lbs.—	@ 16	@ 16 1/2

Beef Products		
Brains (per lb.)—	@ 7	@ 9
Hearts—	@ 10	@ 11
Tongues—	@ 20	@ 19
Sweetbreads—	@ 22	@ 21
Ox-tail, per lb.—	@ 10	@ 10
Fresh tripe, plain—	@ 10	@ 9
Fresh tripe, H. O.—	@ 11 1/2	@ 11 1/2
Livers—	@ 20	@ 18
Kidneys, per lb.—	@ 10	@ 9

Veal		
Choice carcasses—	@ 17	@ 21
Good carcasses—	@ 15	@ 19
Good saddles—	@ 23	@ 25
Good racks—	@ 15	@ 16
Medium racks—	@ 12	@ 11

Veal Products		
Brains, each—	@ 8	@ 10
Sweetbreads—	@ 34	@ 35
Calf livers—	@ 48	@ 35

Lamb		
Choice lambs—	@ 16	@ 21
Medium lambs—	@ 15	@ 19
Choice saddles—	@ 19	@ 25
Medium saddles—	@ 18	@ 23
Choice fores—	@ 18	@ 23
Medium fores—	@ 10	@ 16
Lamb fries, per lb.—	@ 31	@ 30
Lamb tongues, per lb.—	@ 16	@ 15
Lamb kidneys, per lb.—	@ 20	@ 20

Mutton		
Heavy sheep—	@ 6	@ 9
Light sheep—	@ 9	@ 11
Heavy saddles—	@ 8	@ 11
Light saddles—	@ 11	@ 13
Heavy fores—	@ 4 1/2	@ 7
Light fores—	@ 6	@ 9
Mutton legs—	@ 12	@ 13
Mutton loins—	@ 10	@ 10
Mutton stew—	@ 5	@ 8 1/2
Sheep tongues, per lb.—	@ 12 1/2	@ 12 1/2
Sheep heads, each—	@ 10	@ 14

Fresh Pork and Pork Products

Pork loins, 8 @ 10 lbs. av.—	@ 22 1/2	@ 28
Picnics—	@ 14	@ 20
Skinned shoulders—	@ 15	@ 20
Tenderloins—	@ 37	@ 40
Spare ribs—	@ 15	@ 20
Back fat—	@ 9	@ 17
Boston butts—	@ 19	@ 27
Boneless butts, collar trim, 2 @ 4—	@ 24	@ 30
Hocks—	@ 10	@ 13
Tails—	@ 10	@ 13
Neck bones—	@ 4 1/2	@ 8
Slip bones—	@ 11	@ 13
Blade bones—	@ 12	@ 15 1/2
Pigs' feet—	@ 4	@ 6
Kidneys, per lb.—	@ 10	@ 10
Livers—	@ 12	@ 13
Brains—	@ 9	@ 9
Ears—	@ 3	@ 6
Snouts—	@ 5	@ 10
Heads—	@ 7 1/2	@ 10
Chitterlings—	@ 5	@ 8

DRY SALT MEATS

Clear bellies, 14 @ 16 lbs.—	@ 12n	
Clear bellies, 16 @ 20 lbs.—	@ 11 1/2n	
Elb bellies, 25 @ 30 lbs.—	@ 13	
Fat backs, 10 @ 12 lbs.—	@ 7 1/2	
Fat backs, 14 @ 16 lbs.—	@ 8 1/2	
Regular plates—	@ 9 1/2	
Jowl butts—	@ 8	

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14 @ 16 lbs., parchment paper—	24 @ 24 1/2	
Fancy skd. hams, 14 @ 16 lbs., parchment paper—	26 @ 26 1/2	
Standard reg. hams, 14 @ 16 lbs., plain—	22 1/2 @ 23 1/2	
Picnics, 4 @ 8 lbs., short shank, plain—	18 1/2 @ 19 1/2	
Picnics, 4 @ 8 lbs., long shank, plain—	17 1/2 @ 18 1/2	
Fancy bacon, 6 @ 8 lbs., parchment paper—	25 @ 26	
Standard bacon, 6 @ 8 lbs., plain—	21 @ 22	
No. 1 beef sets, smoked—	44 @ 45	
Insides, 8 @ 12 lbs.—	38 @ 39	
Outsides, 5 @ 9 lbs.—	36 @ 38	
Knuckles, 5 @ 9 lbs.—	36 @ 38	
Cooked hams, choice, skin on, fattened—	@ 43 1/2	
Cooked hams, choice, skinless, fattened—	@ 27 1/2	
Cooked picnics, skin on, fattened—	@ 28	
Cooked picnics, skinned, fattened—	@ 28	

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces—	\$15.00	
80-100 pieces—	14.25	
100-125 pieces—	13.75	
Bean pork—	21.50	
Brisket pork—	22.00	
Clear plate pork, 25-35 pieces—	15.50	
Plate beef—	20.00	
Extra plate beef—	21.00	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.—	\$16.00	
Lamb tongue, short cut, 200-lb. bbl.—	65.00	
Regular tripe, 200-lb. bbl.—	16.00	
Honeycomb tripe, 200-lb. bbl.—	22.50	
Pocket honeycomb tripe, 200-lb. bbl.—	26.00	

SAUSAGE MATERIALS

(Packed basis.)		
Regular pork trimmings—	@ 12 1/2	
Special lean pork trimmings 85%—	@ 16 1/2	
Extra lean pork trimmings 95%—	@ 17 1/2	
Pork cheek meat (trimmed)—	12 1/2 @ 13	
Pork hearts—	@ 8 1/2	
Pork livers—	@ 9 1/2	
Native boneless bull meat (heavy)—	@ 15	
Shank meat—	11 @ 11 1/2	
Boneless chucks—	@ 11 1/2	
Beef trimmings—	@ 9 1/2	
Beef cheeks (trimmed)—	@ 35	
Dressed canners, 350 lbs. and up—	8 @ 8 1/2	
Dressed cutter cows, 400 lbs. and up—	8 1/2 @ 8 1/2	
Dr. bologna bulls, 600 lbs. and up—	9 1/2 @ 10	
Pork tongues, canner trim, 8. P.—	@ 15	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)		
Pork sausage, in 1-lb. carton—	@ 26 1/2	
Country style sausage, fresh in link—	@ 23 1/2	
Country style sausage, fresh in bulk—	@ 19 1/2	
Country style sausage, smoked—	@ 15 1/2	
Frankfurters, in sheep casings—	@ 27	
Frankfurters, in hog casings—	@ 22	
Bologna in beef middles, choice—	@ 18 1/2	
Bologna in beef middles, choice—	@ 18 1/2	
Liver sausage in hog bungs—	@ 19	
Smoked liver sausage in hog bungs—	@ 24 1/2	
Head cheese—	@ 15 1/2	
New England luncheon specialty—	@ 22 1/2	
Minced luncheon specialty, choice—	@ 19	
Tongue sausage—	@ 27 1/2	
Blood sausage—	@ 17 1/2	
Sausage—	@ 17 1/2	
Polish sausage—	@ 23 1/2	

DRY SAUSAGE

Cervelat, choice, in hog bungs—	@ 40	
Thuringer cervelat—	@ 21	
Farmer—	@ 28 1/2	
Holsteiner—	@ 27 1/2	
B. C. salami, choice—	@ 34	
Milano, salami, choice in hog bungs—	@ 36	
B. C. salami, new condition—	@ 21 1/2	
Frissae, choice, in hog middles—	@ 34	
Genoa style salami, choice—	@ 34	
Pepperoni—	@ 32	
Mortadella, new condition—	@ 21	
Capicola—	@ 46	
Italian style hams—	@ 35	
Virginia hams—	@ 42 1/2	

LARD

Prime steam, casb, Bd. Trade—	@ 7.82 1/2n	
Prime steam, loose, Bd. Trade—	@ 7.82 1/2n	
Refined lard, tierces, f.o.b. Chgo.—	@ 9.75	
Kettle rend., tierces, f.o.b. Chgo.—	@ 10.75	
Leaf, kettle rendered, tierces, f.o.b. Chicago—	@ 11.00	
Neutral, tierces, f.o.b. Chicago—	@ 10.50	
Shortening, tierces, c.a.f.—	@ 10.25	

OLEO OIL AND STEARIN

Extra oleo oil (in tierces)—	@ 9 1/2	
Prime No. 2 oleo oil—	@ 8 1/2	
Prime oleo stearin—	@ 7 1/2	

TALLOW AND GREASES

(Loose, basis Chicago.)		
Edible tallow, 1% acid—	@ 6 1/2	
Prime packers tallow, 3-4%—	5 1/2 @ 5 1/2	
No. 1 tallow, 10% f.f.a.—	@ 5 1/2	
Special tallow—	@ 5 1/2	
Choice white grease, all hog—	5 1/2 @ 5 1/2	
A-White grease, 4% acid—	@ 5 1/2	
B-White grease, maximum 5% acid—	@ 5 1/2	
Yellow grease, 15-20 f.f.a.—	4 1/2 @ 4 1/2	
Brown grease, 25 f.f.a.—	4 1/2 @ 4 1/2	

ANIMAL OILS

(Per lb.)		
Prime Edible Lard Oil—	11 1/2	
Prime Burning Oil—	9 1/2	
Prime Lard Oil—Inedible—	9 1/2	
Extra W. S. Lard Oil—	9	
Extra Lard Oil—	8 1/2	
Extra No. 1 Lard Oil—	8 1/2	
Spec. No. 1 Lard Oil—	8 1/2	
No. 1 Lard Oil—	8 1/2	
No. 2 Lard Oil—	8	
Acidless Tallow Oil—	8 1/2	
20° C. T. Neatsfoot Oil—	14 1/2	
Pure Neatsfoot Oil—	14	
Prime Neatsfoot Oil—	9	
Extra Neatsfoot Oil—	8 1/2	
No. 1 Neatsfoot Oil—	8 1/2	

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt—	@ 6 1/2	
White deodorized, in bbls., f.o.b. Chgo.—	9 @ 9 1/2	
Yellow, deodorized—	9 @ 9 1/2	
Soap stock, 50% f.f.a. f.o.b. mills—	1 @ 1 1/2	
Soybean oil, f.o.b. mills—	5 @ 5 1/2	
Corn oil, in tanks, f.o.b. mills—	6 1/2 @ 7	
Coconut oil, sellers' tanks, f.o.b. coast—	@ 2 1/2	
Refined in bbls., f.o.b. Chicago—	@ 8 1/2	

OLEOMARGARINE

White domestic vegetable margarine—	@ 16	
White animal fat margarine, in 1 lb. cartons—	@ 15 1/2	
Puff paste (water churned)—	@ 12	
Puff paste (milk churned)—	@ 13	

(Continued on page 50.)



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BONELESS BEEF and VEAL

Carlots

Barrel Lots

Vogt's

**Liberty
Bell Brand**

Hams-Bacon-Sausages-Lard-Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Chicago Markets

(Continued from page 48.)

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. whse stock):	
In 425-lb. bbls., delivered.....	\$ 8.75
Saltpeter, less than ton lots:	
Dbl. refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
Dbl. retd. gran. nitrate of soda.....	8.75
Salt, per ton, in minimum car of 80,000	
lbs. only, f.o.b. Chicago:	
Granulated.....	7.20
Medium, undried.....	9.70
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans....	@3.00
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%)..	@4.60
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, L.A., less 2%.....	@4.30
Packers, curing sugar, 250 lb. bags,	
f.o.b. Reserve, L.A., less 2%.....	@4.20
Dextrose, in car lots, per cwt.....	@3.74

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@.17
Domestic rounds, 140 pack.....	@.28
Export rounds, wide.....	@.42
Export rounds, medium.....	@.26
Export rounds, narrow.....	@.40
No. 1 weasands.....	@.06
No. 2 weasands.....	@.04
No. 1 bungs.....	@.11
No. 2 bungs.....	@.07
Middles, regular.....	@.38
Middles, select, wide, 2 3/4 in.....	@.45
Middles, select, extra wide, 2 3/4 in.	
and over.....	@.85
Dried bladders:	
12-15 in. wide, fat.....	.75
16-12 in. wide, fat.....	.65
8-10 in. wide, fat.....	.35
6-8 in. wide, fat.....	.25
Hog casings:	
Narrow, per 100 yds.....	2.25
Narrow, special, per 100 yds.....	2.00
Medium, regular.....	1.60
English, medium.....	1.40
Wide, per 100 yds.....	1.25
Extra wide, per 100 yds.....	.85
Export bungs.....	.23
Large prime bungs.....	.19
Medium prime bungs.....	.11
Small prime bungs.....	.07
Middles, per set.....	.18
Stomachs.....	.09

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime.....	16 1/2	18
Resifted.....	17	18 1/2
Chili Pepper.....	20	20 1/2
Chili Powder.....	19 1/2	19 1/2
Cloves, Amboy.....	26	30
Madagascar.....	16 1/2	19 1/2
Zanzibar.....	19	22
Ginger, Jamaican.....	16 1/2	18
African.....	9 1/2	13 1/2
Mace, Fancy Banda.....	61	66
East India.....	56	60
E. I. & W. I. Blend.....	21	25
Mustard Flour, Fancy.....	22 1/2	22 1/2
No. 1.....	15	15
Nutmeg, Fancy Banda.....	25	25
East India.....	21	21
E. I. & W. I. Blend.....	16 1/2	16 1/2
Paprika, Extra Fancy.....	33	33
Hungarian, Fancy.....	26	26
Peppina Sweet Red Pepper.....	26 1/2	26 1/2
Pinolex (250-lb. bbls.).....	10	11
Pepper, Cayenne.....	26	26
Red Pepper, No. 1.....	10 1/2	10 1/2
Pepper, Black Aleppo.....	9 1/2	10 1/2
Black Lampoon.....	10	11
Black Tellicherry.....	10	11
White Java Muntok.....	10	12
White Singapore.....	9 1/2	11 1/2
White Packers.....	9 1/2	11

SEEDS AND HERBS

	Ground	Whole.
	for	Sausage.
Caraway Seed.....	9	11
Celery Seed, French.....	17	20
Cominos Seed.....	11 1/2	14
Coriander Morocco Bleached.....	8	8 1/2
Coriander Morocco Natural No. 1.....	6 1/2	8 1/2
Mustard Seed, Dutch Yellow.....	9 1/2	12 1/2
American.....	8	11
Marjoram, French.....	20 1/2	20 1/2
Oregano.....	13 1/2	14
Sage, Dalmatian, Fancy.....	8 1/2	10
Dalmatian No. 1.....	8	9 1/2

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, medium and good.....	\$10.00@10.25
Steers, medium.....	9.25@9.60
Steers, common.....	8.15@9.00
Cows, medium.....	6.00@6.50
Cows, common.....	5.00@5.75
Cows, low cutter and cutter.....	4.00@5.00
Bulls, medium.....	6.00@7.00
Bulls, cutter and common.....	4.75@5.75

LIVE CALVES

Vealers, good and choice.....	\$ 8.50@12.50
Vealers, medium.....	8.50@9.00
Vealers, cull and common.....	6.50@8.50
Calves, good and choice.....	8.25@9.25
Calves, medium.....	6.50@7.00
Calves, common.....	5.00@5.75

LIVE HOGS

Hogs, good to choice, 170-195-lb.....	\$ @ 9.45
Hogs, good and choice, 143-lb.....	@ 9.25
Packing sows, 295-300-lb.....	6.75@ 7.00

LIVE LAMBS

Lambs, spring, good to choice.....	\$ 8.50@ 8.75
Lambs, common.....	6.00@ 6.50
Sheep.....	3.50 down

DRESSED BEEF

City Dressed.	
Choice, native, heavy.....	.21 @.22
Choice, native, light.....	.20 @.21
Native, common to fair.....	.18 @.19
Western Dressed Beef.	
Native steers, 800@800 lbs.....	.19 @.20 1/2
Native choice yearlings, 440@500 lbs.....	.19 @.20
Good to choice heifers.....	.17 @.18
Good to choice cows.....	.16 @.17
Common to fair cows.....	.14 @.15
Fresh bologna bulls.....	.12 @.13

BEEF CUTS

	Western.	City.
No. 1 ribs.....	.25 @.27	.26 @.28
No. 2 ribs.....	.22 @.24	.23 @.24
No. 3 ribs.....	.19 @.21	.21 @.22
No. 1 loins.....	.40 @.48	.44 @.50
No. 2 loins.....	.30 @.40	.38 @.42
No. 3 loins.....	.24 @.25	.30 @.34
No. 1 hinds and ribs.....	.22 @.24	.23 @.25
No. 2 hinds and ribs.....	.21 @.22	.21 1/2 @.22 1/2
No. 1 rounds.....	.18 @.19	.18 @.19
No. 2 rounds.....	.17 @.18	.17 @.18
No. 3 rounds.....	.16 @.16	.16 @.16 1/2
No. 1 chuck.....	.16 @.17	.16 @.17
No. 2 chuck.....	.15 @.15 1/2	.16 @.16
No. 3 chuck.....	.14 @.15	.15 @.15
City dressed bolognas.....	.13 @.14	.14 @.14
Rolls, reg. 6@8 lbs. av.....	.23 @.25	.23 @.25
Rolls, reg. 4@6 lbs. av.....	.18 @.20	.18 @.20
Tenderloins, 4@6 lbs. av.....	.50 @.60	.50 @.60
Tenderloins, 5@6 lbs. av.....	.50 @.60	.50 @.60
Shoulder clods.....	.16 @.18	.16 @.18

DRESSED VEAL

Good.....	.17 1/2 @.18
Medium.....	.16 1/2 @.17 1/2
Common.....	.15 1/2 @.16 1/2

DRESSED SHEEP AND LAMBS

Spring lambs, good.....	.16 1/2 @.17 1/2
Spring lambs, good to medium.....	.15 1/2 @.16 1/2
Spring lambs, medium.....	.14 1/2 @.15 1/2
Sheep, good.....	.7 @ 9
Sheep, medium.....	5 @ 7

DRESSED HOGS

Hogs, good and choice (90-140 lbs.,	
head on; leaf fat in).....	\$13.50@14.00

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.....	@.24
Pork tenderloins, fresh.....	@.37
Pork tenderloins, frozen.....	@.33
Shoulders, Western, 10@12 lbs. av.....	@.17
Butts, boneless, Western.....	@.24
Butts, regular, Western.....	@.22
Hams, Western, fresh, 10@12 lbs. av.....	@.24
Picnic hams, West. fresh, 6@8 lbs. av.....	@.16
Pork trimmings, extra lean.....	@.20
Pork trimmings, regular 40% lean.....	@.25
Spareribs.....	@.14

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	.25 1/2 @.26 1/2
Regular hams, 10@12 lbs. av.....	.25 1/2 @.26 1/2
Regular hams, 12@14 lbs. av.....	.25 1/2 @.26 1/2
Skinned hams, 10@12 lbs. av.....	.27 @.28
Skinned hams, 12@14 lbs. av.....	.27 @.28
Skinned hams, 16@18 lbs. av.....	.26 1/2 @.27 1/2
Picnics, 4@6 lbs. av.....	.20 @.21
Picnics, 6@8 lbs. av.....	.19 @.20
City pickled bellies, 8@12 lbs. av.....	.21 @.22
Bacon, boneless, Western.....	.26 @.27
Bacon, boneless, city.....	.25 @.26
Rollerets, 8@10 lbs. av.....	.21 @.22
Beef tongue, light.....	@.23
Beef tongue, heavy.....	@.24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	29c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$ 1.75 per cwt.
Breast Fat.....	2.50 per cwt.
Edible Suet.....	3.50 per cwt.
Inedible Suet.....	3.00 per cwt.

GREEN CALFSKINS

	5-9 9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	2.05	2.12	2.30	2.55
Prime No. 2 veals.....	1.12	2.05	2.10	2.25
Buttermilk No. 1.....	1.11	1.75	1.95	2.00
Buttermilk No. 2.....	1.10	1.60	1.80	1.85
Branded grubby.....	7	.85	1.10	1.15
Number 5.....	7	.85	1.10	1.15

BONES AND HOOF

	Per ton,
	delf bails
Round shins, heavy.....	\$62.50
Round shins, light.....	55.00
Flat shins, heavy.....	52.50
Flat shins, light.....	47.50
Thighs, blades, buttocks.....	47.50
Hoofs, white.....	75.00
Hoofs, black and white striped.....	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@.25 1/2	@.24 1/2
Creamery (90-91 score).....	@.25 1/2	@.25 1/2
Creamery firsts (88-89		
score).....	.23 @.23 1/2	.23 1/2 @.24 1/2

EGGS.

Extra firsts.....	.24 1/2 @.25 1/2	@.25 1/2
Firsts, fresh.....	.21 @.24 1/2	@.25 1/2
Standards.....	@.27 1/2	@.27 1/2

LIVE POULTRY.

Fowls.....	.10 @.20	12 @.23
Springs.....	.14 @.17	@.20
Broilers.....	.13 @.17	13 @.16
Old Roosters.....	.13 @.13 1/2	@.13
Ducks.....	.10 @.15 1/2	@.15
Geese.....	.10 @.16	@.16
Turkeys.....	.14 @.21	@.28

DRESSED POULTRY.

Chickens, 25-35, fresh.....	.17 1/2 @.19	17 1/2 @.19 1/2
Chickens, 36-47, fresh.....	.18 @.18 1/2	18 @.18 1/2
Chickens, 48-up, fresh.....	.18 @.21	18 1/2 @.21
Fowls, 31-47, fresh.....	.17 @.21	18 @.22
48-59, fresh.....	.22 @.25 1/2	@.23
60 and up, fresh.....	@.23 1/2	@.24

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter for week ended Thursday, September 16:

	10.	12.	13.	14.	15.	16.
Chicago.....	25 1/2	25 1/2	25 1/2	25 1/2	25 1/2	25 1/2
New York.....	26 1/2	26 1/2	26 1/2	26 1/2	26 1/2	26 1/2
Boston.....	26	26	26	26 1/2	26 1/2	26 1/2
Philadelphia.....	26	26	26	26	26	26
San Francisco.....	26 1/2	26 1/2	26 1/2	26 1/2	26 1/2	Not available

Wholesale prices carlots—fresh centralized—90 score at Chicago:

	25	25	25	25	25	25
Receipts of butter by cities (lbs.—Gross Wt.):						
This week.....	1,137,387	1,034,680	60,182,914	60,025,998	51,966,363	51,966,363
Last week.....	1,038,000	1,038,000	1,038,000	1,038,000	1,038,000	1,038,000
Sept. 13, 1917.....	5,248,320	6,170,884	234,907,617	182,609,588	182,609,588	182,609,588

	In	Out	On hand	Same day
	Sept. 15.	Sept. 15.	Sept. 16.	last year.
Chicago.....	660,888	306,340	64,144,580	34,203,840
New York.....	855,554	204,090	48,375,206	10,936,693
Boston.....	6,560	25,504	3,480,358	4,915,170
Philadelphia.....	14,400	72,908	2,327,527	2,548,968
Total.....	1,537,402	608,237	138,327,671	52,604,688

Cold storage movement (lbs.—Net Wt.):

	In	Out	On hand	Same day
	Sept. 15.	Sept. 15.	Sept. 16.	last year.
Chicago.....	660,888	306,340	64,144,580	34,203,840
New York.....	855,554	204,090	48,375,206	10,936,693
Boston.....	6,560	25,504	3,480,358	4,915,170
Philadelphia.....	14,400	72,908	2,327,527	2,548,968
Total.....	1,537,402	608,237	138,327,671	52,604,688

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Men Wanted

Salesmen, Distributors

Wanted, salesmen, distributors for full or side line. Opportunity to clean up on new specialty for sausage plants. W-363, THE NATIONAL PROVIDER, 300 Madison Ave., New York City.

Salesmen

Wanted, salesmen to sell complete line of provisions, poultry, carcass and cut meats to Metropolitan New York trade on commission basis. Give full information regarding experience, references and present occupation to W-364, THE NATIONAL PROVIDER, 300 Madison Ave., New York City.

Butcher

Wanted, experienced butcher on cattle and veal, steady work, straight pay. Granite State Packing Company, 163 Hancock Street, Manchester, N. H.

Experienced Sausagemaker

Wanted, all-around, experienced sausage-maker for quality house located in central New York. Must be capable to take complete charge of sausage department. Average weekly tonnage 125,000 lbs. First class references required. W-367, THE NATIONAL PROVIDER, 300 Madison Ave., New York City.

Position Wanted

Personnel-Labor Control Man

At your service, young man, alert, energetic, experienced handling help in operating end of meat packing business. Will prove invaluable to reliable packer needing someone experienced handling help and labor, with its related problems. Interview will be to your advantage. W-362, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago.

All-Around Packinghouse Man

Western Canada, branch manager, office manager, accountant, credit, production, assistant superintendent, specializing in organization, efficiency and mechanized accounting. Fourteen years in packinghouse business. Age 37. Seeking better connection. References from past and present employers. W-365, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago, Ill.

Working Sausage Foreman

Now available, high-grade directing and working sausage foreman, with many years' practical experience in small and large packing plants. Thoroughly familiar with costs and expert in handling help. W-366, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago, Ill.

Killing Foreman

All-around practical beef or hog foreman skilled in all departments desires to make connections with reliable packer. Good education and can handle men. Best of references. W-357, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Partner in Packinghouse

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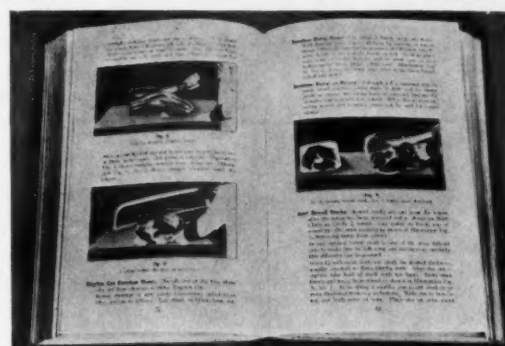
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Adler Company, The.....	42	Layne & Bowler, Inc.....	22
Albany Packing Co.....	28, 29	Levi, Harry & Company, Inc.....	53
Allbright-Nell Co., The.....	Third Cover		
Ampol, Inc.....	51	May Casing Company.....	53
Armour and Company.....	8	Mayer & Sons Co., H. J.....	44
		McMurray, L. H.....	38
Bemis Bro. Bag Co.....	44	Midland Paint & Varnish Co.....	32
Best & Donovan.....	44	Montgomery Elevator Co.....	32
Bismarck Hotel.....	30		
		Owens-Illinois Glass Co.....	23
Cahn, Fred C.....	42	Preservaline Manufacturing Co.....	7
Callahan & Co., A. P.....	48	Quaker Oats Co.....	16
Chili Products Corp.....	30		
Cincinnati Butchers' Supply Corp.....	32	Rath Packing Company.....	51
Continental Can Co.....	6	Rogers, Inc., F. C.....	42
Cudahy Packing Co.....	53		
Cunningham-Lacy & Co.....	38	Schluderberg, Wm.-T. J. Kurdle Co... 51	
		Smith's Sons, John E., Co.. Second Cover	
Diamond Crystal Salt Co.....	5	Specialty Mfrs. Sales Co.....	42
Dick, Paul F.....	44	Stange Co., Wm. J.....	30
Dold Packing Co., Jacob.....	49	Stokes & Dalton, Ltd.....	53
du Pont, E. I. de Nemours & Co., Inc.. 18		Superior Packing Co.....	49
Dyersburg Cotton Products, Inc.....	44	Swift & Company..... Fourth Cover	
		Sylvania Industrial Corp.....	24
Early & Moor, Inc.....	53		
		Taylor Instrument Companies.....	20
Felin & Co., John J.....	49	Tobin Packing Co.....	49
French Oil Mill Machinery Co.....	32		
		United Cork Companies.....	22
Griffith Laboratories.....	Front Cover	U. S. Slicing Machine Co.....	13
Ham Boiler Corporation.....	26	Visking Corp.....	3
Hanache, Jean.....	44	Vogt, F. G. & Sons, Inc.....	49
Hoffman, J. S. Co.....	49		
Hormel & Co., Geo. A.....	51	Wilmington Provision Co.....	49
Hunter Packing Co.....	51		
Jackle, Geo. H.....	51		
Kahn's Sons Co., E.....	51		
Kennett-Murray & Co.....	38		

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